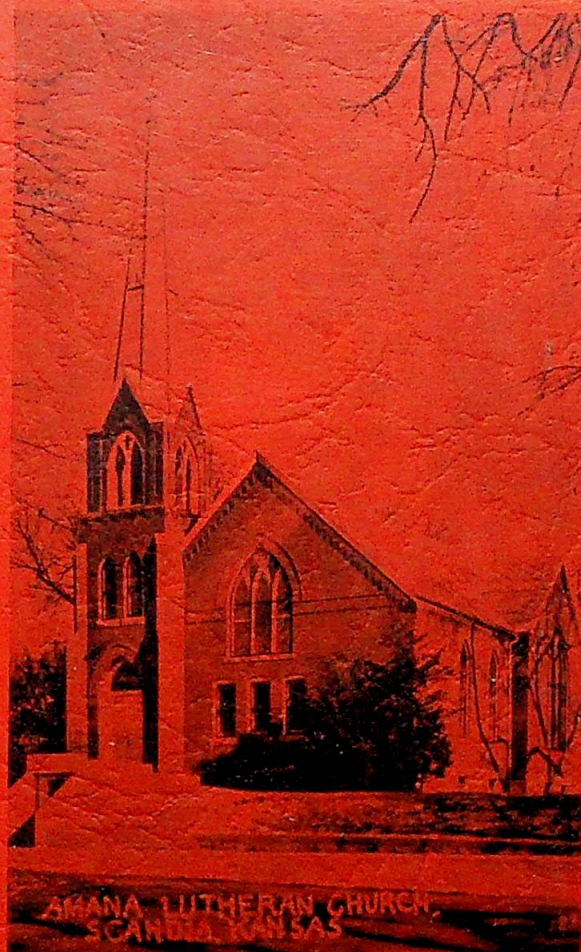


Centennial Cook Book

Favorite Recipes



1873

AMANA LUTHERAN CHURCH
SCANDIA, KANSAS 66966

1973

CONFIDENTIAL CODE BOOK

OF

PARALLEL ENIGMAS

1973 - 1975



LUTHERAN CHURCH IN AMERICA

AMERICAN LUTHERAN CHURCH

SCANDINAVIAN, NORDIC, NORWEGIAN

CENTENNIAL COOK BOOK

OF

FAVORITE RECIPES

1873 - 1973



LUTHERAN CHURCH WOMEN

AMANA LUTHERAN CHURCH
SCANDIA, KANSAS 66966

THANK YOU

The members of the committee for our Amana
Lutheran Church Women's Cook Book wish to
thank all those who helped in any way with
this project.

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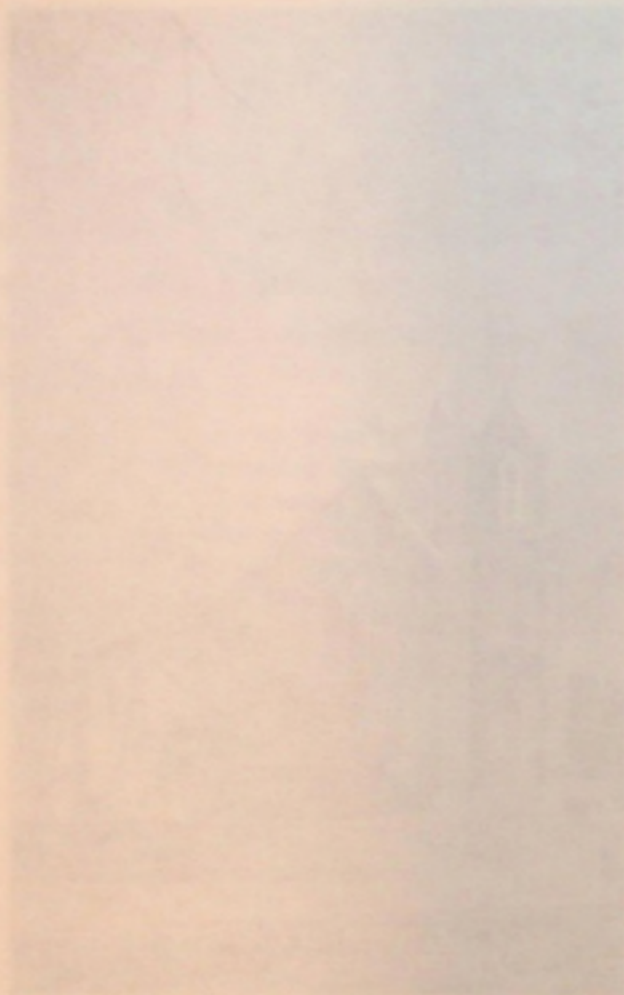
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AMANA LUTHERAN CHURCH
SCANDIA, KANSAS

In this Centennial year of the founding of Amana Lutheran Church, the members of the Amana Lutheran Church Women take pride in publishing this Cook Book of Favorite Recipes.

We hope you will enjoy these recipes and may you treasure them in the years to come.



ARMY LITHOGRAPH

WASHINGTON, D.C.

In the following pages of the "Army Lithograph" you will find the names of the Army Lithograph Company, which is publishing this book for the Army. We hope you will enjoy these pages and may you find them in the years to come.

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Of course, a menu is not a recipe book.
Of course, a menu is not a recipe book.

Weights

and Measures



Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart

d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

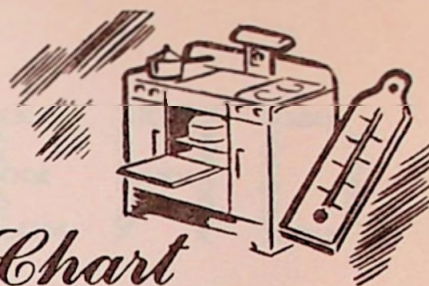
Guide to Weights and Measures

1 teaspoon = 60 drops	1 pound = 16 ounces
3 teaspoons = 1 tablespoon	1 cup = $\frac{1}{2}$ pint
2 tablespoons = 1 fluid ounce	2 cups = 1 pint
4 tablespoons = $\frac{1}{4}$ cup	4 cups = 1 quart
$5\frac{1}{3}$ tablespoons = $\frac{1}{3}$ cup	4 quarts = 1 gallon
8 tablespoons = $\frac{1}{2}$ cup	8 quarts = 1 peck
16 tablespoons = 1 cup	4 pecks = 1 bushel

Substitutions and Equivalents

2 tablespoons of fat = 1 ounce
1 cup of fat = $\frac{1}{2}$ pound
1 pound of butter = 2 cups
1 cup of hydrogenated fat plus $\frac{1}{2}$ t. salt = 1 cup butter
2 cups sugar = 1 pound
 $2\frac{1}{2}$ cups packed brown sugar = 1 pound
 $1\frac{1}{3}$ cups packed brown sugar = 1 cup of granulated sugar
 $3\frac{1}{2}$ cups of powdered sugar = 1 pound
4 cups sifted all purpose flour = 1 pound
 $4\frac{1}{2}$ cups sifted cake flour = 1 pound
1 ounce bitter chocolate = 1 square
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate
1 cup egg whites = 8 to 10 whites
1 cup egg yolks = 12 to 14 yolks
16 marshmallows = $\frac{1}{4}$ pound
1 tablespoon cornstarch = 2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk
10 graham crackers = 1 cup fine crumbs
1 cup whipping cream = 2 cups whipped
1 cup evaporated milk = 3 cups whipped
1 lemon = 3 to 4 tablespoons juice
1 orange = 6 to 8 tablespoons juice
1 cup uncooked rice = 3 to 4 cups cooked rice

General Oven Chart



General Oven Chart

Very Slow Oven	— 250° to 300°F.
Slow Oven	— 300° to 325°F.
Moderate Oven	— 325° to 375°F.
Med. Hot Oven	— 375° to 400°F.
Hot Oven	— 400° to 450°F.
Very Hot Oven	— 450° to 500°F.

Breads

Baking Powder Biscuits	450°F. 12 — 15 min.
Muffins	400° to 425°F. 20 — 25 min.
Quick Breads	350°F. 40 — 60 min.
Yeast Bread	375° to 400°F. 45 — 60 min.
Yeast Rolls	400°F. 15 — 20 min.

Cakes

Butter Loaf Cakes	350°F. 45 — 60 min.
Butter Layer Cakes	350° to 375°F. 25 — 35 min.
Cup Cakes	375°F. 20 — 25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325°F. 60 min.

Cookies

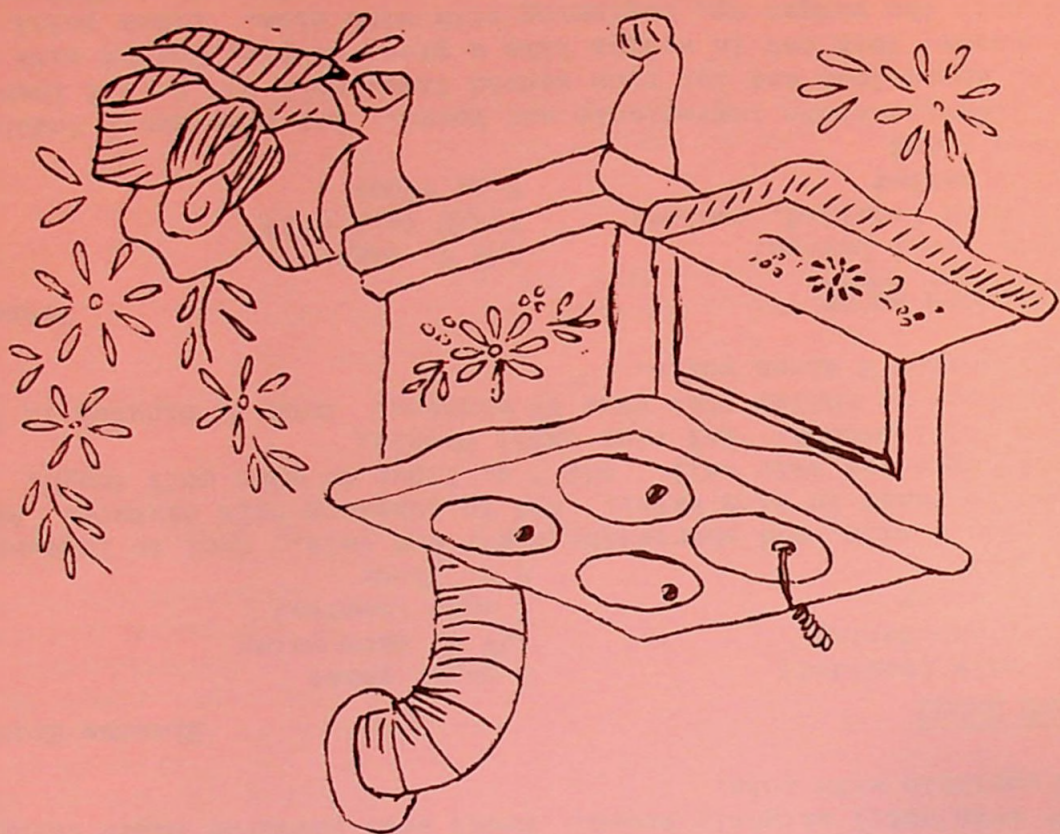
Bar Cookies	350°F. 25 — 30 min.
Drop Cookies	350° to 375°F. 8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F. 8 — 12 min.

Pastry

Meringues	350°F. 12 — 20 min.
Pie Shells	450°F. 12 — 15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

Roasts

Beef Roast	325°F. Rare 18 — 20 min. per lb. Medium 22 — 25 min. per lb. Well done — 30 min. per lb.
Chicken	325°F. - 350°F. 30 min. per lb.
Duck	325°F. - 350°F. 25 min. per lb.
Fish Fillets	500°F. 15 - 20 min.
Goose	325°F. - 350°F. 30 min. per lb.
Ham	350°F. 20 - 30 min. per lb.
Lamb	300°F. - 350°F. 35 min. per lb.
Meat loaf	375°F. 60 min. for 2 lb. loaf
Pork Roast	350°F. 30 min. per lb.
Turkey	250°F. - 325°F. 15 - 25 min. per lb.
Veal Roast	300°F. 30 min. per lb.
Venison	350°F. 20 - 25 min. per lb.



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BREADS - ROLLS

SWEDISH COFFEE RING

Mrs. Lyle B. Marshall

1 3/4 c. milk	2 eggs
1/4 c. shortening	1 pkg. yeast
1/4 c. sugar	3 to 6 c. flour
1 tsp. salt	

Heat milk to lukewarm. Add shortening, sugar and salt. Add the beaten eggs. Dissolve yeast in 1/4 c. warm water. Mix all ingredients well. Add flour and knead until smooth and elastic.

Let rise, punch down, let rise again. Roll out in rectangle. Spread with melted butter, sprinkle with brown sugar and cinnamon mixture. Slice as for cinnamon rolls.

Lay on round pan, overlapping each other. Let rise. Bake in 350° oven until slightly brown. Frost with powdered sugar icing and sprinkle with nuts.

QUICK ROLLS

Blanche Erickson

2 c. milk (scalded)	2 pkgs. yeast
1/2 c. shortening	1/4 c. warm water
1/3 c. sugar	2 eggs (beaten)
1 T. salt	6 c. flour

Scald milk, add shortening, sugar and salt. Cool to lukewarm. Dissolve yeast in warm water. Add to lukewarm milk mixture. Add beaten eggs and stir well. Add 3 c. flour to make soft dough. Knead until smooth. Let rise until double.

Shape in rolls. Let rise 45 minutes. Bake 15 minutes in 450° oven. Makes 2 dozen rolls.

BUTTERHORN ROLLS

Irene Moe

3 eggs (well beaten)	1/2 c. sugar
1 c. milk (scalded, cooled)	1 1/2 tsp. salt
1/2 c. butter	5 c. flour
1 cake yeast	

Combine above ingredients and knead. Let rise until double in bulk. Knead down and let rise second time. Roll out to 1/2 inch thickness, then cut in wedges like a piece of pie. Spread with butter and roll the wedges up, beginning with wide side. Pinch point of roll firmly so it doesn't unroll. Makes 2 dozen. Bake in a 350° oven 15 to 20 minutes.

SUNDAY ROLLS

Mrs. Claude Goodwin

1 pkg. dry yeast	1 tsp. salt
2 c. warm water	7 c. flour
1/3 c. sugar	
3 T. shortening	

Soak yeast in warm water and sugar for 5 minutes. Add shortening and salt and 4 c. flour. Mix well. Add 3 c. flour to make a fairly stiff dough.

Turn dough on lightly floured board. Knead until smooth, 5 to 8 minutes. Shape and place in greased bowl. Cover, let rise in warm place until doubled. Punch down, shape into rolls. Let rise until light.

Bake in hot oven 20-25 minutes (400-425° oven). Makes 3 dozen rolls.

TWISTREE BREAD

Vicki Nylund

2 3/4 c. flour (sifted)	1/4 c. sugar
1 pkg. active dry yeast	1 egg
1 c. buttermilk	2 T. soft butter
1/4 c. shortening	1 T. salt
1/4 tsp. soda	

Combine 1 1/2 c. flour, yeast and soda. Heat buttermilk, shortening, sugar and salt till warm, stirring to melt shortening. Add to dry ingredients. Add egg. Beat at low speed 1/2 minute, scraping bowl constantly. Beat 3 minutes at high speed.

Stir in enough remaining flour to make moderately stiff. Turn out on floured board. Knead 5 minutes. Cover, let rest 10 minutes. Halve dough. Spread with butter, sprinkle with 1 T. red sugar crystals. Fold in half to make narrow rectangle. Cut into fourteen 1 inch strips. Twist each one.

Arrange on greased baking sheet in Christmas tree shape. Repeat with rest of dough, using green crystals. Let rise 1 hour. Bake at 375° 15 minutes. Cool and top with powdered sugar frosting.

Happiness is not a station you arrive at,
But a manner of traveling.

PARKER HOUSE ROLLS

Alice Hammer

1 c. lukewarm water

1 cake yeast

2 T. sugar

Let stand 10 minutes. Add:

3 c. flour

4 large T. shortening (melted)

1 c. warm milk

2 eggs

1/2 c. sugar

Beat all ingredients real well. Then add 3 more c. flour and 1 T. salt until dough is just a little sticky. Put on a floured board and pat to about 1/2 inch thickness. Cut with glass or cookie cutter and cut in center. Add a little butter and fold, pressing edges. Bake 15 minutes in a 350° oven.

JOHNSON BREAD

Dorothy Loring

2 cakes yeast

3 T. solid shortening

1/4 c. water

1 tsp. salt

1/2 c. sugar

1 egg

1 c. milk (scalded)

4 1/2 c. flour

Dissolve yeast in water. Cream sugar and shortening. Pour scalded milk over it. Combine both mixtures and while agitating with an egg beater, add salt and beaten egg till light. Add flour, 1 c. at a time, using just enough so dough can be worked by hand.

Put dough in large greased bowl and cover with a hot damp cloth, which should be changed several times in the two hours it take to rise. Let stand until double in bulk.

Knead and make into 2 loaves. Let rise till double in bulk. Bake in a 450° oven for 10 minutes, reduce heat and bake 30 minutes more at 350°.

SWEDISH RYE BREAD

Erma Lervold

1 pkg. dry yeast

1/2 c. warm water

2 c. rye flour (sifted)

3/4 c. dark molasses

1/3 c. shortening

2 tsp. salt

2 c. boiling water

6 to 6 1/2 c. white flour (sifted)

Soften yeast in warm water. Combine rye flour, molasses, shortening and salt. Add boiling water and blend well. Cool to lukewarm. Add softened yeast.

Gradually stir in enriched flour to make soft dough. Mix well. Turn out on well floured surface.

Continued Next Page.

SWEDISH RYE BREAD (Continued).

Cover and let rest 10 minutes. Knead till dough is smooth and satiny about 10 minutes. Place in lightly greased bowl, turning once to grease surface. Let rise till double, about 1 1/2 to 2 hours. Punch down. Cover, let rise till about double (about 30 minutes).

Turn out on lightly floured surface and divide in 3 equal parts, form in balls. Cover let rest 15 minutes. Shape in 3 round loaves and place on greased baking sheets. Cover, let rise till double, about 1 hour. Brush loaves lightly with slightly beaten egg. Bake 35 to 40 minutes.

BUBBLE BREAD

Esther Stafford

2 pkgs. yeast	1/2 tsp. mace
1/2 c. warm water	1/2 tsp. vanilla
1 c. milk	2 eggs
1 tsp. salt	1/2 c. butter or margarine
1/2 c. sugar	4 to 4 1/2 c. flour

Dissolve yeast in warm water. Add milk, sugar, salt and butter and scald until butter melts, but do not boil. Cool until lukewarm, add eggs and beat. Add yeast to milk mixture. Add 2 c. flour and beat with electric mixer until smooth. Add mace and vanilla and mix well. Let stand covered about 40 minutes until light.

Mix in rest of flour until dough is soft and easy to handle. Turn dough out on lightly floured board and knead for 3 to 5 minutes. Place in greased bowl and let rise until double, about 1 hour or more. Punch dough down. Shape into small balls and roll in butter, then in cinnamon and sugar and then in brown sugar.

Place in greased bundt pan or tube pan with 1/4 c. butter and 1/3 c. brown sugar in the bottom of the pan. Let rise until double and bake 20 to 25 minutes in 350°.

People are made of flesh and blood,
And a miracle fiber called courage.

OATMEAL BREAD

Clara Olson

1 pkg. yeast	2 tsp. salt
1/4 c. lukewarm water	2 T. shortening
2 c. boiling water	1/2 c. brown sugar
1 1/2 c. quick oatmeal	5 c. flour

Dissolve yeast in lukewarm water. Combine boiling water, oatmeal, salt, shortening and brown sugar. Cool to lukewarm, and add yeast mixture, then flour.

Knead, let rise to double, knead again, shape into 2 loaves. Cover and let rise to double. Bake 1 hour at 350°. You may use 1 c. oatmeal, 1/2 c. all-bran cereal or 1 c. oatmeal and 5 1/2 c. flour.

ESTHER'S CINNAMON RAISIN BREAD

1-16-73 good

Esther Hammer Stafford

2 c. milk (scalded)	1/2 c. warm water
2 T. butter (melted)	5-6 c. flour
1/4 c. molasses	1 c. raisins (washed and drained)
1 1/2 tsp. salt	1/2 c. butter (melted)
2 pkgs. yeast	3/4 c. sugar (approximately)
1/2 c. brown sugar	1-2 T. cinnamon

Combine scalded milk, salt, butter, molasses and sugar. Let cool till lukewarm. Dissolve yeast in warm water and add to cooled milk. Add raisins. Mix well.

Add flour, a little at a time, beating after each addition, until dough is stiff enough to knead. Knead until smooth and elastic. Place in greased bowl, cover and let rise until doubled.

Punch down and knead 5 minutes more. Let rise until doubled again. Separate into four or three equal portions. Roll each out 1/2 to 1 inch thick. Spread with butter and sprinkle with sugar and cinnamon.

Roll up and pinch ends. Shape into loaves and place in 3 or 4 greased loaf pans. Cover and let rise till double in bulk. Bake at 350° for 45 minutes.

You can't keep trouble from coming,
But you needn't give it a chair to sit on.

REFRIGERATOR ROLLS

Mrs. Algot Anderson

4 c. flour	1 cake yeast
1 c. milk (scalded)	1/4 c. warm water
6 T. sugar	2 eggs (slightly beaten)
1 tsp. salt	1/3 c. butter (melted)

Stir together, beat thoroughly. Keep covered in refrigerator, until needed. Takes 1 to 1 1/2 hours to rise.

Roll and cut for butterhorns, cinnamon rolls or tea rings. Hot oven.

REFRIGERATOR ROLLS

Mrs. John Hanson

2 pkgs. yeast	2 eggs (beaten)
2 1/2 c. warm water	2 1/2 tsp. salt
3/4 c. shortening (melted)	4 c. flour
3/4 c. sugar	4 to 4 1/2 c. more flour

Combine dissolved yeast, water, shortening and sugar. Add beaten eggs and flour (4 c.) and salt. Beat 1 minute, then work in rest of flour. Cover and store in refrigerator. When ready to use, punch down and pinch off desired amount to be baked at one time. 1/3 of dough makes 12 rolls.

Shape into rolls. Cover, let rise 1 hour. Bake 15-20 minutes at 400°.

SWEDISH TEA RING

Esther Hammer Stafford

1 pkg. yeast in 3 T. warm water	1 egg
1 c. milk (scalded)	1/2 tsp. lemon extract
1/4 c. sugar	1/2 tsp. vanilla
1/4 c. butter (melted)	1/2 tsp. mace
1 tsp. salt	3 1/2 to 4 c. flour

Add sugar, salt and butter to scalded milk. Cool, then mix egg and yeast together and add to warm milk. Add 2 c. flour, beat well, add extracts and mace. Add enough flour to make a very soft dough (almost sticky). Let rise covered until doubled in bulk.

Roll out in 1/2 inch thickness and spread with 1/4 c. or less melted butter. Sprinkle on 1/3 c. white sugar and 1 T. or more cinnamon mixed. Roll up as for a jelly roll, and shape into a ring. Cut with scissors, at inch intervals, almost through the ring. Turn each slice to the side. Brush ring lightly with butter. Let rise till double. Bake at 375-400° for 15-18 minutes. Frost with confectioners' sugar icing and sprinkle with nuts or candied cherries.

ROLLS OR TEA RING

Mrs. Arnold Perry

1 pkg. yeast	6 T. sugar
1 c. warm water	5 T. shortening
1 c. milk (scalded)	6 c. flour
1 egg	Seeds of any flavor (if desired)
1 3/4 tsp. salt	

Dissolve yeast with 1 tsp. sugar in the warm water. Cool scalded milk before mixing all together. Mix good and let rise, before making into ring or rolls.

NO KNEAD ROLLS

Dorothy Loring

1 pkg. yeast	2 eggs (beaten)
1/2 c. sugar	4 1/2 c. flour (sifted)
3/4 tsp. salt	3/4 c. lukewarm milk (scalded)
1/4 c. warm water	1/2 c. shortening (melted)

Mix warm water, 1 T. sugar and yeast. Let stand 5 minutes. Add remaining sugar to lukewarm milk. Add beaten eggs. Add other ingredients and mix well. Let rise. Make into rolls and let rise till double.

Bake 12 minutes in 450° oven. Makes 2 1/2 dozen.

WHITE BREAD

Mrs. Carl E. Larson

2 c. warm water	2 tsp. salt
2 pkgs. dry yeast	1/4 c. Wesson oil
2-4 T. sugar	5 1/2 or 6 1/2 c. flour

Put water in large bowl. Sprinkle yeast on and stir to dissolve. Add sugar, salt and oil. Add 3 c. flour, beat well. Work in enough remaining flour to form soft dough.

Turn dough onto lightly floured board. Knead until smooth. Form into small ball. Place in greased bowl. Brush top with oil. Cover, let rise in warm place until doubled - about 45 minutes.

Punch down and immediately divide into 2 equal portions and form into loaves. Place in loaf pans, 9x5x3 inches. Cover, let rise in warm place until doubled, about 1 hour.

Bake 35 minutes at 400° or until loaves are golden in color.

Time may heal wounds,
but it doesn't do anything for wrinkles.

COUNTRY STYLE BUTTERMILK BREAD

Lorine Dahl, Kansas City, Kansas

2 c. buttermilk
 1/4 c. sugar
 1 T. salt
 1/4 c. shortening

1/2 c. warm water
 2 pkgs. dry yeast
 1/2 tsp. baking soda
 7 to 7 1/2 c. flour

Combine buttermilk, sugar, salt and shortening in saucepan. Heat until bubbles appear and shortening is melted. Cool to lukewarm. Use a large bowl and measure water and sprinkle dry yeast in, stir and dissolve and add lukewarm milk mixture.

Add soda, 3 c. flour, beat until smooth. Add enough flour to make stiff dough. Turn out on floured board, knead until smooth and elastic. Put in greased bowl, turn over to bring greased side up. Cover and let rise 30 minutes or until almost doubled. Punch down. Divide in half and shape into 2 loaves.

Place in greased pans. Brush top of loaf with butter. Let rise 45-50 minutes until double in bulk. Bake 25 minutes in 375° oven preheated.

RYE BREAD

Irene Moe

1 T. caraway seeds
 1/2 stick oleo
 1 1/2 c. boiling water
 1 small can evaporated milk
 1/3 c. brown sugar

1 tsp. salt
 1/3 c. molasses
 3 c. rye flour
 3 1/2 c. white flour
 1 pkg. yeast

Dissolve yeast in 1/4 c. lukewarm water, add 1 tsp. sugar to yeast. Combine all ingredients, knead until smooth. Let rise to three times bulk. Punch down and let rise again. Make into 2 large loaves or 3 small ones. Grease tops when putting in pans and also after baking.

Bake at 350° for 20 minutes, then at 325° for 30 minutes. Cover with foil the last 30 minutes.

WHEAT BREAD

Irene Moe

2 pkgs. yeast
 1/2 c. warm water
 1 3/4 c. milk (scalded)
 1 c. shredded wheat cereal crumbs

1 tsp. salt
 1/3 c. honey
 4 T. butter
 5 to 5 1/2 c. flour

Continued Next Page.

WHEAT BREAD (Continued).

Soften yeast in warm water. Combine milk, cereal crumbs, salt, honey and butter. Cool until lukewarm.

Stir in 1 1/2 c. flour, beat well. Stir in yeast. Add enough flour to make a stiff dough. Turn out on lightly floured board. Knead until smooth, about 10 minutes. Place in greased bowl, turning over once to grease surface. Cover.

Let rise till double in bulk. Punch down. Cut into 2 equal portions. Shape into smooth ball. Cover and let rest 10 minutes. Shape into loaves. Use 8 1/2x4 1/2x2 1/2 inch pans. Bake at 350° 30 to 35 minutes. Let rise in pans till double in bulk before baking.

HONEY BUNS

Lena M. Fogelberg

5 to 8 c. flour (unsifted)	3 eggs (room temperature)
1/2 c. sugar	3/4 c. Fleischmann's margarine
1 1/4 tsp. salt	(softened)
2 pkgs. Fleischmann's yeast	2 c. brown sugar (firmly packed)
3/4 c. milk	1 1/2 c. peanuts <u>or</u> pecans
1/2 c. water	3/4 c. honey
1/2 c. Fleischmann's margarine	8 T. Fleischmann's margarine

Mix 2 c. flour, sugar, salt and undissolved yeast. Heat milk, water and 1/2 c. margarine in a saucepan until warm. Add dry ingredients, beat for 2 minutes at medium speed of electric mixer, scraping bowl occasionally.

Add eggs, 1/2 c. flour. Beat at high speed for 2 minutes. Stir in enough flour to make a soft dough. On floured board, knead until smooth and elastic (8 minutes). Place in greased bowl, turn to grease top. Cover, let rise until doubled 45 minutes. Meanwhile, melt 3/4 c. margarine. Add 1 1/2 c. brown sugar, nuts and honey. Heat until blended.

Divide mixture evenly among three 9 inch round cake pans. Punch dough down and turn out onto lightly floured board. Divide in 3 pieces. Roll each piece to 9x5 inches. Spread each with 2 T. softened margarine, sprinkle with remaining brown sugar. Roll up to form rolls 9 inches long, seal seams.

Cut each roll into 9 pieces. Arrange cut side down in prepared pan. Cover, let rise until doubled, about 30 minutes.

Bake 20-25 minutes in a 400° oven. Cool in pans for 5 minutes, then invert onto a plate.

TENDER LEMON SPICE PUFFS

Mrs. Algot Anderson

- | | |
|-----------------------|--------------------------|
| 1 pkg. dry yeast | 2 eggs (beaten) |
| 1/4 c. warm water | 3 c. flour |
| 3/4 c. milk (scalded) | 1 tsp. salt |
| 6 T. sugar | 1 T. lemon peel (grated) |
| 5 T. shortening | 1 tsp. lemon juice |

Soften yeast in warm water. To scalded milk add sugar, salt, shortening, lemon peel and juice. Cool to lukewarm. Add beaten eggs and yeast. Add flour, 1 c. at a time, beating till smooth after each addition.

Cover and let rise till double. Stir down dough. Fill greased muffin pans half full. Sprinkle on top a mixture of 1 T. sugar and 1 tsp. cinnamon. Cover, let rise to double. Bake 20 minutes in 375° even.

RAISED DOUGHNUTS

Mildred Anderson

- | | |
|---------------------|----------------------|
| 1 c. white sugar | 1 pt. lukewarm water |
| 1 heaping tsp. salt | 3 eggs |
| 1/2 c. shortening | 7 1/2 c. flour |
| 2 cakes yeast | |

Mix sugar, salt and shortening, dissolve yeast in warm water and add to dry mixture. Add eggs and beat. Add flour. Mix well and let rise until double.

Turn out on board and knead. Roll out, cut with doughnut cutter, and let rise until about double.

Fry in oil or shortening until lightly browned. Drain and dip in mixture while still hot.

Mixture: 2 c. powdered sugar, 1 tsp. vanilla and enough milk to make a cream consistency.

RAISED DOUGHNUTS

Mrs. Arthur Hay

- | | |
|-------------------|--------------|
| 1 c. milk | 1 cake yeast |
| 3/4 c. sugar | 2 eggs |
| 1 tsp. salt | 5 c. flour |
| 1/3 c. shortening | |

Continued Next Page.

RAISED DOUGHNUTS (Continued).

Scald milk and pour over sugar, salt and shortening. When cooled to lukewarm, add yeast, stir. Add eggs, beaten until light, add flour and knead to smooth dough.

Cover and set in a warm place to rise until double in bulk, about 2 hours. Roll from $\frac{1}{2}$ to $\frac{2}{3}$ inch thick on a floured board. Cut, place on lightly greased pan or oiled paper at least one inch apart.

Cover and allow to rise again until doubled in bulk. Fry in hot fat. Drain and roll either in plain or powdered sugar or sugar to which a little ground cinnamon has been added.

BANANA NUT BREAD

Marie Newcomb

1 c. sugar	3 bananas (mashed)
$\frac{1}{2}$ c. oleo	$\frac{1}{2}$ c. nutmeats (chopped)
$\frac{1}{2}$ tsp. salt	2 c. flour (sifted)
2 eggs (beaten)	1 tsp. soda

Cream sugar, oleo, and salt together. Add beaten eggs, bananas, nutmeats, flour and soda. Mix all ingredients thoroughly.

Bake in bread loaf pans 60 minutes in 350° oven. Serve with or without butter.

BANANA NUT BREAD

Florence Hammer

$\frac{3}{4}$ c. sugar	2 c. flour
$\frac{1}{4}$ c. butter	3 T. sour milk
2 eggs	1 tsp. soda
1 $\frac{1}{2}$ c. bananas (mashed)	1 tsp. baking powder
$\frac{1}{2}$ c. nuts	$\frac{1}{2}$ tsp. salt
1 c. dates (chopped)(if desired)	

Combine sugar, butter, eggs, milk and bananas in mixing bowl. Beat till smooth. Sift flour and other dry ingredients into banana mixture. Add nuts and stir. Pour into regular size greased loaf pan. Let rest while oven is heating (20 minutes). Bake at 350° for 1 hour.

There is no sense in advertising your troubles.
There's no market for them.

ORANGE NUT BREAD

Bertha Hall

2 1/4 c. flour (sifted)	1/2 c. raisins
2 tsp. baking powder	1/4 c. orange rind (ground)
1/2 tsp. soda	1 egg (well beaten)
3/4 tsp. salt	1/2 c. milk
7/8 c. sugar	1/2 c. orange juice
3/4 c. nuts (chopped)	2 T. shortening (melted)

Sift flour once, measure, add baking powder, soda, salt, and sugar. Sift together. Add nuts, raisins and orange rind. Combine beaten egg, milk and orange juice. Add to flour mixture with melted shortening; mix until all flour is dampened and fruit and nuts are well mixed.

Bake in greased 9x5x3 inch loaf pan at 350° (moderate oven) for 1 hour or until done. Let cool in pan 10 minutes; then turn out of pan and let stand until cold.

Wrap in waxed paper or foil and store overnight before slicing. Makes 1 loaf.

BISCUIT SUPREME

Mrs. Delbert Aspegren

2 c. flour	1/2 tsp. salt
4 tsp. baking powder	1/2 tsp. cream of tartar
1 tsp. sugar	1/2 c. shortening
2/3 c. milk	

Sift together the flour, salt, baking powder, cream of tartar and sugar. Cut in shortening. Add milk, stir just until the dough follows the fork around.

Roll 1/2 inch thick and cut. Bake 10-12 minutes in a 400° oven.

NUT BREAD

Jane Ann Aspegren

3 c. flour	1 c. milk
3 tsp. baking powder	3/4 c. nuts
3/4 tsp. salt	3 T. shortening
1/2 c. sugar	1 egg

Sift flour, baking powder, salt. Cream sugar and egg and shortening. Add alternately with milk to dry ingredients. Add nuts. Pour into greased and floured loaf bread pan.

Bake at 350° for 1 hour. Let cool to slice.

NUT BREAD

Anita Larson

1 1/3 c. brown and white sugar	2 eggs (beaten)
3 c. flour	1 c. milk
1/4 c. Spry	1 + c. raisins
1 tsp. baking powder	1 + c. nutmeats
1 tsp. soda	

Cream sugar and Spry, add eggs and milk. Mix the flour, baking powder, soda and add to above mixture. Add raisins and nuts. This makes two small loaves. Bake at 380° for 1 hour.

HARDTACK

Phyllis Hammer Odell

1 (8 or 9 oz.) pkg. corn muffin mix	1/4 c. sugar
1 c. flour	1/2 tsp. baking powder
1 c. graham flour	1/2 tsp. soda
3/4 c. milk	3 T. shortening (melted)

Mix dry ingredients together, add milk and melted shortening. Mix thoroughly. Should make a stiff dough.

Pinch off pieces about the size of ball for pie dough. Divide dough into 6 or 8 parts. Roll out very thin on floured board. Prick with fork. May be baked in inverted cookie sheet or pizza pan.

Bake in a 375° oven for 15 minutes.

7 WEEK MUFFINS

Mrs. Vachel Crawford

2 c. 100% Nabisco bran	4 eggs (beaten)
4 c. Kellogg's all-bran	1 qt. buttermilk
2 c. boiling water	5 c. flour (sifted)
1 c. shortening	6 tsp. soda
2 c. sugar	1 tsp. salt

Mix brans and water. Let stand. Mix together shortening, sugar, beaten eggs and buttermilk and add to bran mixture.

Sift flour, soda and salt. Fold in and stir only until combined. Keep in refrigerator.

Bake in greased muffin pans 30 to 35 minutes at 375° or 20 minutes in 400° oven.

Some people have strong will power.
And some have strong won't power.

SWEDISH PANCAKES (Plättar)

Irene Moe

- | | |
|-----------------|-----------------------|
| 1 c. milk | 1/2 c. flour (sifted) |
| 2 T. butter | 1 tsp. baking powder |
| 2 eggs (beaten) | 1/2 tsp. salt |

Heat milk and butter in saucepan and let cool slightly. Beat in other ingredients until smooth. Grease a 4 or 5 inch skillet lightly and pour in just enough batter to coat the bottom.

Cook about 1 minute, loosen with spatula and "flip" onto a heated griddle or an indented Swedish griddle if you have one.

Turn several times until a delicate brown. Dust with powdered sugar and serve in a ring of six or seven overlapping cakes on a dessert platter.

Place a spoonful of lingonberries or jam and a spoonful of whipped cream in center. This is a recipe brought here by Swedish settlers and streamlined in General Mills test kitchens. These are a traditional dessert but are just as good for brunch or even as a main luncheon course.

ROUND RAISIN NUT BREAD

Lena M. Fogelberg

- | | |
|----------------|--------------------|
| 2 c. raisins | 4 T. shortening |
| 2 c. water | 1/4 tsp. salt |
| 2 tsp. soda | 3 c. flour |
| 2 eggs | 1 1/2 tsp. vanilla |
| 1 1/2 c. sugar | 1 c. walnuts |

Place in saucepan the raisins, water and soda. Bring to boil. When foamy, remove from heat and cool.

Combine dry ingredients, and add to cooled raisin mixture. Pour into well greased and flour No. 2 cans, each 2/3 full.

This makes a nice roll. Use for open faced sandwiches. Bake at 350° until done, about 1 hour. 1 c. chopped dates can be substituted for raisins. This is good sliced with cheese spread or butter.

SWEDISH SWEET MILK PANCAKE

Alice Hammer

- | | |
|---------------|------------------------|
| 1 c. flour | 1/2 tsp. baking powder |
| 3 eggs | 1 T. sugar |
| 1/2 tsp. salt | 1 1/2 c. milk |

Mix to a smooth batter. Bake on a hot greased pancake griddle. Serves 4.

SWEDISH PANCAKES

Mary Larson

3 eggs Pinch of salt
 2 c. milk $\frac{3}{4}$ c. flour
 2 heaping tsp. sugar

Mix together thoroughly in mixer and drop by spoonfuls onto hot greased griddle.

"RAGMUNK" POTATO PANCAKES

Mrs. Algot Anderson

2 c. raw potatoes (grated) 1 tsp. salt
 $\frac{1}{4}$ c. milk Pepper
 2 T. flour 1 T. shortening (melted)
 1 egg (slightly beaten) Little grated onion (if desired)

Put potatoes immediately in milk, add other ingredients.
 Fry like regular pancakes, until well browned on both sides.

Good with fried bacon served with butter, lingonberries or apple butter.

PUMPKIN BREAD

Marie Newcomb

3 c. sugar 2 c. canned pumpkin
 4 eggs 3 tsp. soda
 3 $\frac{1}{2}$ c. flour 1 tsp. cinnamon
 1 $\frac{1}{4}$ tsp. salt 1 c. nuts (chopped)
 $\frac{2}{3}$ c. water 1 tsp. nutmeg
 1 c. salad oil

Combine ingredients in order given and mix well. Divide into 3 well greased bread pans and bake in 350° oven for 1 hour.

MOTHER EVALYN'S PUMPKIN BREAD

Florence Hammer

3 c. sugar 1 tsp. cinnamon
 1 c. salad oil 1 tsp. nutmeg
 4 eggs $\frac{1}{2}$ tsp. cloves
 1 $\frac{1}{4}$ tsp. salt $\frac{2}{3}$ c. water
 3 $\frac{1}{2}$ c. flour (sifted, then 2 c. pumpkin
 measured) 2 tsp. soda

Pour everything into one bowl and beat until smooth. Pour into three greased and floured bread pans. Bake at 350° for 1 hour. This freezes well.

RAISIN BREAD

Phyllis Graham

1 1/2 c. raisins	2 1/2 c. flour
1 1/2 c. water	1 tsp. salt
1 egg (beaten)	2 tsp. baking powder
1 c. brown sugar	1/2 tsp. soda
2 T. salad oil	

Combine raisins and water. Bring to boil. Cool. Mix slightly beaten egg. Add sugar and salad oil. Stir raisins in mixture, also flour, salt, baking powder and soda. Beat well.

Pour into greased 8 1/2x4 1/2 x 2 1/2 inch loaf pan. Bake 60 minutes in 325° oven.

DUMPLINGS

Florence Hammer

2 c. flour	3/4 c. milk
2 tsp. baking powder	2 T. salad oil
1/2 tsp. salt	

Mix well and add enough milk to make a light biscuit dough. Drop from T, into boiling chicken broth and cook about 15 or 20 minutes or until centers are flaky and not doughy.

NOODLES

Irene Moe

1 c. egg yolks	1/2 tsp. salt
1/3 c. water	2 c. flour

Mix egg yolks, water, salt together, add flour. Knead as much flour in as possible. Roll very thin in small amount of flour on board. Let dry a few hours. Roll in a roll, cut in thin strips, dry again if sticky.

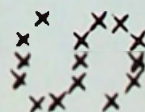
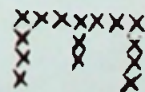
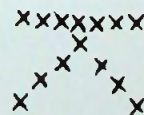
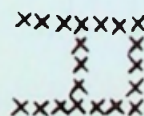
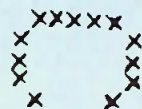
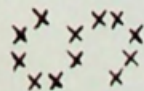
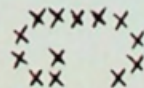
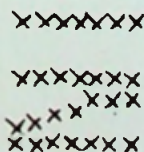
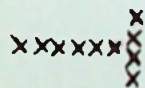
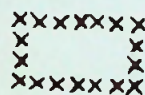
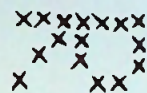
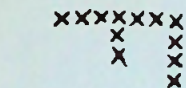
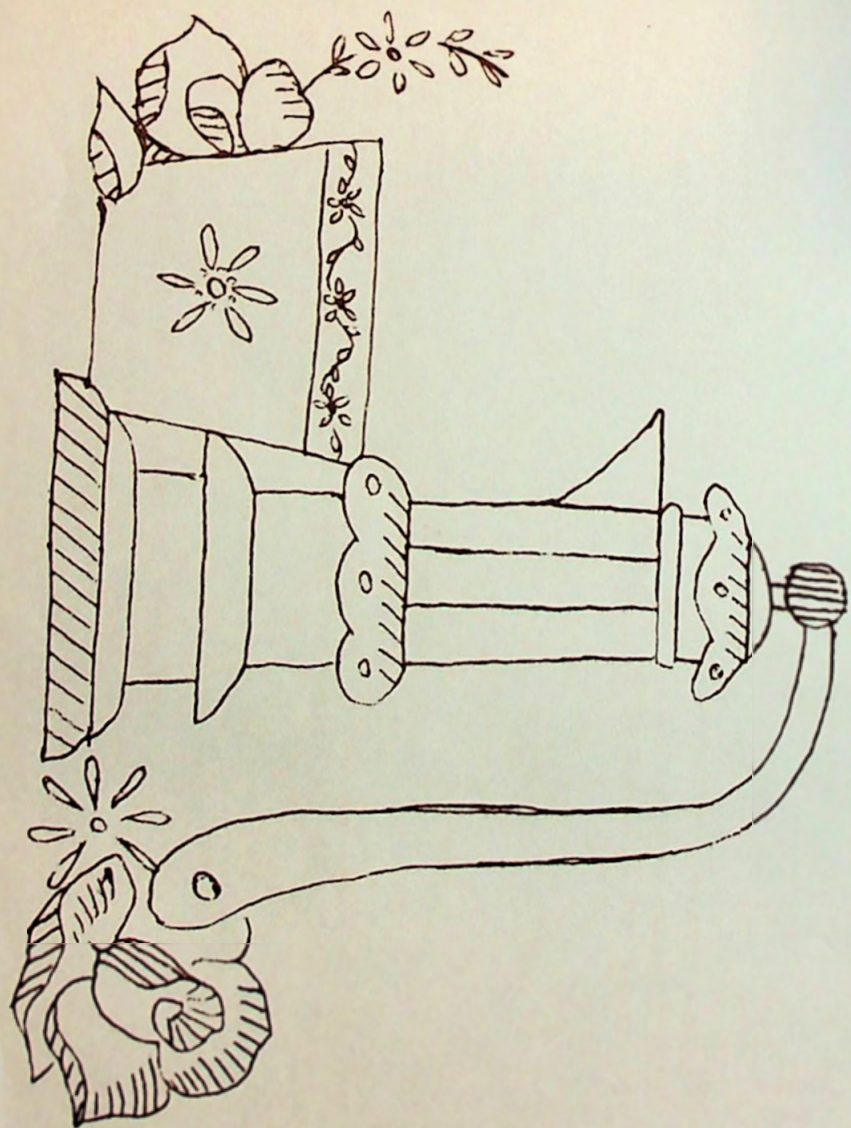
Spread out thinly. Store in plastic bags in freezer.

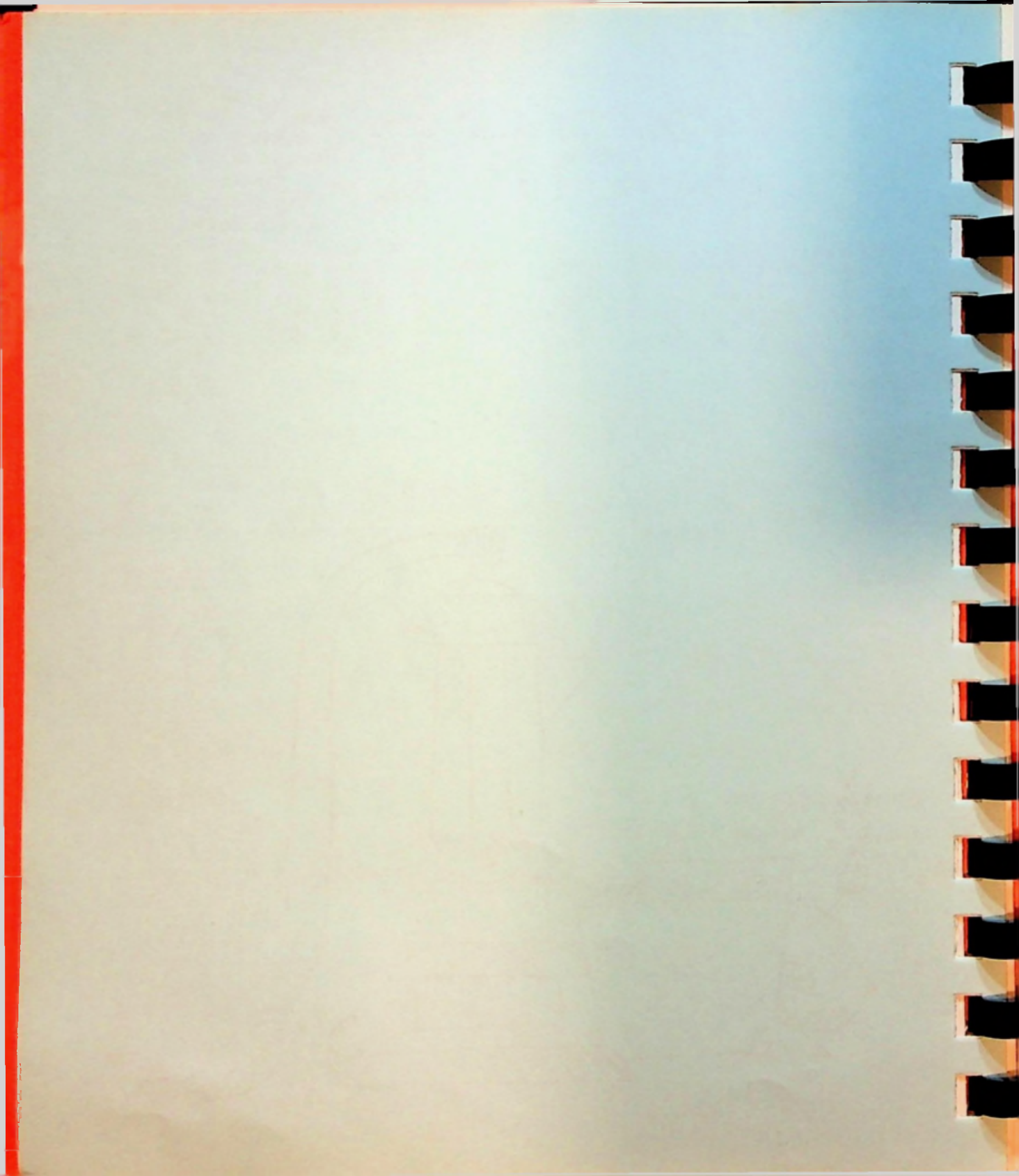
DOUGHNUTS

Mrs. Arnold Perry

3/4 c. sugar	2 1/2 tsp. baking powder
2 T. salad oil	1 tsp. cinnamon
2 eggs (or 4 egg yolks)	Dash of mace
1 c. milk	Dash of nutmeg
3 1/2 c. flour	

Mix all well, pat out on floured surface and let stand 20 minutes. Cut and drop in hot grease, turn only once. Cook until golden brown.





CAKES - FROSTINGS

APPLESAUCE CAKE

Mrs. Taylor Shellhammer

1 c. brown sugar	2 tsp. soda
1/2 c. shortening	1 tsp. cloves
2 eggs	1 tsp. nutmeg
1 1/2 c. applesauce	1 tsp. cinnamon
2 c. flour	1 c. raisins

Cream sugar and shortening, add beaten eggs. Sift dry ingredients together, add alternately with applesauce. Add raisins last. Bake 45 minutes in 350° oven.

APPLESAUCE CAKE

Ruby Reed

2 c. flour (sifted)	1 c. sugar
1 tsp. salt	1 tsp. cinnamon
1/2 tsp. nutmeg	1/4 tsp. cloves
2 tsp. soda	1 c. raisins
1 c. walnuts	1/2 c. butter (melted)
1 lb. can applesauce	

Sift dry ingredients together, add raisins, applesauce and chopped walnuts and melted butter. Beat until well blended.

Pour into greased and floured pan. Bake at 350° for 40 to 50 minutes.

ANNIVERSARY CAKE

Pam Isaacson

2 1/4 c. flour	1 tsp. salt
1 1/3 c. sugar	1 c. milk
1/2 c. shortening	4 egg whites
3 1/2 tsp. baking powder	1 tsp. vanilla

Sift dry ingredients, add shortening and milk. Beat 2 minutes. Add egg whites and flavoring and beat 2 additional minutes. Bake 25-30 minutes in a 350° oven.

Being grown up means you can have your
own way--
at your own expense.

FRESH APPLE CAKE

Minnie Cardwell

3 eggs	2 tsp. vanilla
2 c. sugar	1 tsp. soda
3 c. fresh apples (chopped)	1/4 tsp. salt
1 c. nuts	1 1/2 c. Mazola oil

Sift together, salt, soda and flour and set aside. Beat eggs well; add sugar and oil and beat hard. Then add sifted ingredients, vanilla, apples and nuts. Bake in a tube pan at 325° for 1 3/4 hours, or until done.

AUNT MAXINE'S APPLESAUCE CAKE

Linda Hammer, Sis

1/2 c. shortening	1/2 tsp. salt
1 c. sugar	1 tsp. cinnamon
1 egg	1 c. thick applesauce
2 c. flour	2/3 c. raisins (chopped)
1 tsp. soda	2/3 c. walnuts (chopped)
1/2 tsp. cloves	

Cream together shortening and sugar, add egg; beat well. Sift together dry ingredients. Add alternately with applesauce to creamed mixture. Add raisins and nuts.

Bake in greased and floured rectangular cake pan or 9 inch greased tube pan. Bake at 350° 45 to 55 minutes, depending on type of pan used.

APPLE CAKE AND GLAZE

Nina Hammer Robison

1 c. margarine <u>or</u> 1/2 c. margarine and 1/2 c. butter	2 eggs
2 c. sugar	1 tsp. vanilla
1/2 tsp. allspice	1 tsp. cinnamon
1/2 tsp. nutmeg	3 c. flour
2 tsp. soda	1 c. strong coffee
1/2 tsp. salt	2 c. pared apples (chopped)

Mix cake ingredients in order given and bake in oblong pan in a 350° oven 30 minutes.

FOR GLAZE:

2 T. sweet cream	1 tsp. light <u>or</u> dark syrup
1/2 tsp. salt	1/2 tsp. vanilla
2 T. butter	
1/2 c. brown sugar (firmly packed)	

Bring all to rolling boil to dissolve sugar. Cool 2 minutes, stirring constantly. Spread on warm cake.

SWEDISH APPLE CAKE

Phyllis Hammer Odell

1 1/2 c. sugar	1 tsp. cinnamon
1/2 c. shortening	1/2 tsp. nutmeg
2 eggs (slightly beaten)	1 tsp. soda
1 tsp. vanilla	1 c. nuts (optional)
1 1/2 c. flour	3 c. pared apples (diced)

Cream sugar and shortening, add beaten eggs. Sift dry ingredients and add to cream mixture.

Soak apples in water and drain. Add apples, nuts and vanilla. Mix thoroughly. Bake in a 350° oven for 25 minutes.

For topping: heat 5 T. melted butter, 1 1/2 c. brown sugar and 2 T. cream. Pour over top of cake and bake 20-25 minutes longer.

FRESH APPLE CAKE

Vivian Erickson

2 c. sugar	1 1/2 c. salad oil
3 c. flour (sifted)	2 eggs (slightly beaten)
1 tsp. soda	2 tsp. vanilla
1 tsp. cinnamon	1/2 c. nuts (optional)
3 c. peeled apples (chopped)	

Mix by hand all ingredients. Add chopped apples and mix until coated with the dry ingredients. Add oil, eggs and vanilla. Mix well, add nuts. Mix thoroughly. The batter will be thick, but don't add any liquid.

Pour into ungreased 9x12 inch cake pan or tube pan. Bake 60 minutes at 350°. Serve with whipped cream.

APPLESAUCE CAKE

Alice Hammer

1 c. sugar	1 tsp. cinnamon
1/2 c. shortening	1/2 tsp. cloves
1 1/2 c. applesauce (thin)	1/2 tsp. salt
2 1/4 c. flour	1 c. raisins (cut)
1 1/2 tsp. soda (dissolved in	1/2 c. nuts
2 T. water)	2 eggs

Bake on a cookie sheet in a 325° oven for 45 minutes or until light brown. The batter should be thin.

Happiness doesn't come from doing what we like --
But from liking what we have to do.

CHERRY COFFEE CAKE

Mrs. Warren Johnson

1 c. butter <u>or</u> oleo	2 1/2 c. flour
1 3/4 c. sugar	1 1/2 tsp. baking powder
4 eggs	1/4 tsp. salt
1 tsp. vanilla	1 can cherry pie filling

Beat together at medium speed on mixer the butter, sugar, eggs and vanilla. Beat about 2 minutes until light and fluffy.

Gradually add flour, baking powder, salt. Beat well. Spread in an 11x7 inch cookie sheet which has been greased. Save 1 1/2 c. of batter for the top. Spread 1 can cherry pie filling over dough. Drop rest of dough by spoonfuls and spread out.

Bake at 350° for 40 minutes. When cool, cut in squares.

EARTH CAKE

Gladys (Clark) Freed

4 T. cocoa	1 tsp. red color
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4 T. boiling coffee	
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Make a paste and cool.

1/2 c. shortening	1 tsp. soda
1 1/2 c. sugar	1/2 tsp. salt
1 egg (unbeaten)	1 c. buttermilk
2 c. flour	1 tsp. vanilla

Cream shortening and sugar, add eggs and beat. Sift dry ingredients together. Add milk and flour alternately to creamed mixture. Fold in cocoa mixture last and vanilla. Bake in a 350° oven.

BUTTERLESS, EGGLESS, MILKLESS CAKE

Louise Strom

1 c. raisins	1/2 tsp. allspice
1 c. hot water	Pinch of salt
1/2 c. lard	1 3/4 c. flour
1 c. sugar	1 tsp. soda
1 tsp. nutmeg	1/2 c. nuts
1 tsp. cinnamon	

Combine hot water and raisins; let cook a few minutes. Cool. Add lard, sugar, salt, to raisin mixture. Sift flour, soda and spices together. Add to first mixture. Finally add nuts. Bake at 350°.

A wise man knows everything; a shrewd one, everybody.

CHERRY CAKE

Mrs. Arnold Perry

4 T. butter (soft)	2 tsp. baking powder
2 c. sugar	3 c. cherries
1 c. milk	1 c. sugar
2 c. flour	1/2 c. juice

Mix butter, sugar, milk, flour and baking powder, put batter in greased, floured pan. Pour the cooked cherries, sugar and juice over the batter. Bake 30 minutes at 350°.

DATE CAKE

Phyllis Hammer Odell

1 c. dates (chopped)	1 c. sugar
1 tsp. soda	1/2 tsp. salt
1 c. boiling water	1 1/4 c. flour
1 T. butter	1 tsp. vanilla
1 egg	1/2 c. nuts

Pour boiling water over dates, add soda and let stand while preparing rest of ingredients. Add rest of ingredients. Mix well all together.

Bake in greased and floured casserole baking dish or 9x9 inch cake pan in a 350° oven for 30 minutes.

GERMAN APPLE CAKE

Ruby Reed

2 eggs (3 if small)	1 c. salad oil
2 c. flour (sifted)	1 tsp. vanilla
2 tsp. cinnamon	2 c. sugar
1/2 tsp. soda	1/2 c. to 1 c. nuts
1/2 tsp. salt	4 c. apples (thinly sliced)

Mix all ingredients together with a spoon. Do not use mixer. Batter will be stiff. Spread into greased and floured 13x9x2 inch pan. Bake at 350° for 45 to 60 minutes.

Serve with whipped cream or frost with icing made by combining 2 small pkgs. Philadelphia cream cheese, 3 T. melted butter, 1 tsp. vanilla and 1 1/2 c. powdered sugar.

Be cheerful. Of all the things you wear,
your expression is the most important.

EASY COFFEE CAKE

Ella Norris

1 box white cake mix (large)
 1 box instant lemon pudding
 3/4 c. water
 3/4 c. oil
 4 eggs
 1 tsp. vanilla
 1 tsp. butter extract

1/2 tsp. lemon extract
 2 tsp. cinnamon
 1/2 c. sugar
 1/2 c. nuts (chopped)
 1 c. powdered sugar
 2 T. milk
 1/2 tsp. each of vanilla, lemon
 and butter extract

Mix cake mix, lemon pudding, water, oil and eggs together in mixer at high speed 8 minutes. Add vanilla, butter, extract, and lemon extract. Stir together cinnamon, sugar, nuts (this is the filling).

In a well greased pan, alternate cake batter and filling (3 cake and 2 filling). Bake at 350° in a 9x13 inch pan about 30 minutes or until done.

Let set 8 minutes then cover with frosting made with powdered sugar, milk and extracts.

LAZY DAISY OATMEAL CAKE

Lena M. Fogelberg

1 1/4 c. boiling water
 1 c. quick oats
 1/2 c. margarine (softened)
 1 c. sugar
 1 c. brown sugar (pack firm)
 1 tsp. vanilla
 2 eggs
 1 1/2 c. flour
 1 tsp. soda
 1/2 tsp. salt

3/4 tsp. cinnamon
 1/4 tsp. nutmeg

FROSTING:

1/4 c. margarine (melted)
 1/2 c. brown sugar (pack firm)
 3 T. half and half
 1/3 c. nutmeats (chopped)
 3/4 c. coconut (flaked)

For cake: Pour boiling water over oats, let stand 20 minutes. Beat butter until creamy, gradually add sugars and beat until fluffy. Blend in vanilla and eggs. Add oats mixture, mix well.

Sift together flour, soda, salt and spices. Add to cream mixture, mix well. Pour into well greased and floured 9x15 inch pan. Bake in preheated oven at 350° for 50 or 60 minutes. Do not remove from pan.

For frosting: Combine all ingredients. Spread evenly over cake. Put back in oven and cook until bubbly. Cake can be served warm or cold.

BUNDT CAKE

Beth Lervold - Idolia Berry

1 yellow cake mix (Duncan Hines) 4 eggs
 1 pkg. instant vanilla pudding 1 tsp. vanilla
 3/4 c. oil 1 tsp. butter flavoring
 3/4 c. water

Mix well the cake mix, pudding, oil and water. Add vanilla and butter flavoring. Add eggs, one at a time, beating after each addition. Then beat 8 minutes at high speed. Grease Bundt pan.

NUT MIXTURE:

1/2 c. nuts (chopped) 2 tsp. cinnamon
 1/4 c. sugar

Mix above nut mixture. Put mixture in bottom of pan, then layer of batter, nut mixture and batter. Bake 40-45 minutes in a 350° oven. Cool on rack for 8 minutes. Turn out and frost with the following frosting.

FROSTING:

1 c. powdered sugar 1/2 tsp. vanilla
 3 T. milk 1/2 tsp. butter flavoring

BLUEBERRY NUT COFFEE CAKE

Gwen Loring

1/2 c. shortening 1/2 tsp. salt
 1 c. sugar 1 c. milk
 2 eggs 1 tsp. vanilla
 2 1/2 c. all purpose flour Rind of 1 orange (grated)
 3 tsp. baking powder 1 (15 oz.) can blueberries or
 3 c. fresh blueberries

Line a 13x9x2 inch baking pan with heavy duty foil, allowing enough overhang to permit cake to be lifted out of pan after baking.

Cream shortening and beat in sugar. Beat in eggs, one at a time. Add dry ingredients alternately with milk. Fold in orange rind, vanilla and berries. Pour in pan.

Combine the following topping and sprinkle over cake. Bake 1 hour at 350°. Cool thoroughly and overwrap with foil for freezing.

TOPPING:

1 c. brown sugar (firmly packed) 1/4 c. flour
 1 c. nuts (chopped) 1/3 c. butter (melted)

CINNAMON BREAKFAST CAKE

Esther Hammer Stafford

Mix in bowl:

2 c. flour	4 T. brown sugar
4 tsp. baking powder	4 T. shortening
1/2 tsp. salt	1 egg (well beaten)
1/4 c. seedless raisins	1/2 c. milk

Sift flour, measure and sift with baking powder and salt. Add brown sugar. Cut in shortening. Add egg and milk to form soft dough, add raisins. Spread in well greased and floured cake pan.

TOPPING:

2 T. sugar or brown sugar	1 tsp. cinnamon
1 T. butter (melted)	

Pour melted butter over cake. Sprinkle with the sugar and cinnamon. Bake at 350° for 25 to 30 minutes.

COCONUT DREAM CAKE

Irene Moe

1 c. sugar	1 c. milk
3/4 c. shortening	1 tsp. vanilla
2 3/4 c. cake flour	1 tsp. almond extract
1/2 tsp. salt	4 egg whites
4 tsp. baking powder	1/2 c. sugar

Cream sugar and shortening. Sift flour after measuring 3 more times with salt and baking powder. Add flour alternately with milk to first mixture and beat 1 minute. Add extracts.

Make a meringue of egg whites and 1/2 c. sugar. Fold meringue into cake batter gently by hand, mixing thoroughly.

Bake in 3 pans in a 350° oven for 25 minutes.

FROSTING FOR COCONUT DREAM CAKE:

Mix in top of double boiler:

1 1/2 c. sugar	1 T. white corn syrup
2 egg whites	5 T. cold water
1/4 tsp. cream of tartar	

Cook over boiling water for 4 or 5 minutes, beating all the time until frosting stands in peaks. Add 1 tsp. almond extract and let cool before spreading. Cover cake with moist coconut.

LIGHT CHOCOLATE CAKE

Anna Cady

1 box white cake mix

To this add 1 box instant chocolate pudding mix and:

1 c. water

4 eggs

1/2 c. oil

1 tsp. vanilla

Mix all together. Pour into greased and floured 9x13 inch pan.
Bake 30-35 minutes at 375°.

FROSTING:

1/4 c. hot milk

1/4 lb. oleo

1 egg white (beaten)

1/2 tsp. vanilla

1 lb. powdered sugar

1 T. burnt sugar

Mix good and spread over cake.

BROWNIE SHEET CAKE

Debra Tuley - Evelyn Boman - Erma Lervold

2 c. sugar

1 c. water

2 c. flour

2 eggs (beaten)

1/2 tsp. salt

1/2 c. buttermilk

1 stick margarine

1 tsp. soda

1/2 c. shortening or salad oil

1 tsp. cinnamon

3 1/2 T. cocoa

1 tsp. vanilla

Mix flour, sugar and salt. Set aside. Put oleo, shortening, cocoa and water in pan. Bring to boil. Pour over dry ingredients and stir.

Combine eggs, buttermilk, soda and cinnamon and vanilla in another bowl. Add, mix well. Bake in 11x18 inch pan for 20 minutes at 375°.

About 5 minutes before cake is done, prepare frosting.

FROSTING:

1 stick margarine

1 lb. powdered sugar

3 1/2 T. cocoa

1/2 c. nuts

1/3 c. milk

1 tsp. vanilla

Bring margarine, cocoa and milk to a boil. Remove from heat, add sugar, nuts and vanilla. Mix and spread gently on cake as soon as it is removed from oven.

Better to let 'em wonder why you didn't talk
than why you did.

CHOCOLATE CAKE DELUXE

Mrs. George Larson

2 c. flour (sifted)
 3/4 tsp. salt
 1 tsp. soda
 1 c. granulated sugar
 1/2 c. brown sugar
 1/2 c. shortening

2/3 c. buttermilk or sour milk
 1 tsp. vanilla
 2 eggs
 3 sqs. chocolate
 1/2 c. boiling water

Sift together all dry ingredients, forcing brown sugar through sieve. Add shortening, 1/2 milk, vanilla and eggs. Mix and beat in mixer. Add remaining liquids. Beat again.

Melt chocolate in water and beat again. Bake in two 8 or 9 inch pans at 350° for 30 minutes.

CHOCOLATE SHEET CAKE

Ann Johnson

1 1/2 sticks oleo
 4 T. cocoa
 1 c. cold water
 2 c. flour
 2 c. sugar
 1/2 c. buttermilk
 1 tsp. vanilla
 1/4 tsp. salt
 1 tsp. soda

2 eggs
 1 cube oleo
 4 T. cocoa
 5 T. buttermilk
 1 c. nuts
 1 tsp. vanilla
 1 box powdered sugar

Bring to boil 1 1/2 sticks oleo, 4 T. cocoa, 1 c. cold water. Mix together flour and sugar and pour hot mixture over this. Add to this 1/2 c. buttermilk, vanilla, salt, soda and eggs. Mix well and pour into greased and floured 18x12x1 inch cookie sheet.

Bake 20 minutes at 350°. Have frosting ready when cake comes out of oven.

FROSTING:

Mix and boil 1 cube oleo, 4 T. cocoa, 5 T. buttermilk. Remove from heat and add nuts, vanilla, powdered sugar. Beat and spread on hot cake.

Swallowing your pride occasionally will
 never give you indigestion.

CHOCOLATE CAKE

Mrs. Jack Graham

2 c. sugar	1 tsp. soda
1/2 c. shortening	1 tsp. salt
2 eggs	1 c. hot water
1/2 c. cocoa	2 c. flour
1/2 c. cold coffee	1 tsp. vanilla

Sift flour, salt. Cream sugar, eggs, shortening, vanilla. Mix cocoa, hot water and soda together. Add alternately together with the sifted flour and creamed mixture. Add cold coffee.

Pour into a greased and floured loaf pan. Bake in a slow oven at 350° until done. Cool and frost with favorite frosting.

CHOCOLATE CAKE

Belle Florell

1 1/2 c. sugar	2 T. cocoa
1/2 c. butter	Vanilla
1/2 c. sour milk	2 c. flour (sifted)
1 1/2 tsp. soda in 1/2 c. hot water	2 eggs

Cream sugar and butter. Beat eggs and add sour milk. Add soda dissolved in water. Gradually blend in cocoa and flour. Add vanilla and beat.

FRUIT COCKTAIL CAKE

Janice Janasek

1 c. sugar	1 egg
1 c. flour	1 (No. 303) can fruit cocktail and juice
1 tsp. soda	
1 tsp. salt	

Mix all ingredients together. Grease and flour a loaf pan. Bake 45 minutes at 350°. Serve 8.

OPTIONAL: Sprinkle over batter in pan - 1/2 c. brown sugar and chopped nuts. Serve with whipped cream.

HOT MILK CAKE

Mrs. Arnold Perry

3 whole eggs	3/4 c. hot milk
1 1/2 c. sugar	1 1/2 T. butter
1 1/2 c. flour	Dash of salt
1 1/2 tsp. baking powder	Vanilla

Beat eggs and sugar till light and foamy. Sift dry ingredients together, melt butter in hot milk, add alternately. Put in greased and floured pan. Bake 30 minutes at 350°.

HOLIDAY CAKE

Edith Felbeck

2 1/2 c. Swansdown cake flour	1 1/2 tsp. vanilla
3 1/4 tsp. baking powder	2 tsp. almond extract
1 tsp. salt	4 egg whites
1 1/3 c. sugar	1/3 c. sugar
1/2 c. shortening (creamed)	18 maraschino cherries (well drained)
3/4 c. milk	1/2 c. walnuts (chopped)
1/4 c. cherry juice	

Sift the flour, baking powder, salt and 1 1/3 c. sugar together. Mix shortening, milk, vanilla, almond extract and juice in next. Beat 2 minutes with mixer at low speed. Add meringue mixture (4 egg whites and 1/3 c. sugar) and beat 1 more minute at low speed. Add cherries and nuts, blend well.

Line bottoms of 3 round pans with paper and grease well. Turn batter into pans. Bake 25-30 minutes at 350°. Cool cake in pans on racks for 5 minutes. Loosen sides with spatula, turn out, remove paper. Cool before frosting.

MILKY WAY CAKE

Helen Larson Sankey

8 Milky Way bars	1 c. pecans (chopped)
2 sticks oleo	1 c. evaporated milk
2 c. sugar	2 c. sugar
4 eggs	1 (6 oz.) pkg. chocolate bits
2 1/2 c. flour	1 stick oleo
1/2 tsp. soda	1 c. marshmallow creme
1 1/4 c. buttermilk	

Melt bars and 1 stick oleo, set aside. Cream sugar and 1 stick oleo. Add eggs. Add alternately the flour with the soda and the buttermilk. Add melted bars and pecans.

Bake in 3 large layer pans in a 325° oven for 1 hour. For the icing: Add sugar to the evaporated milk. Cook to a soft ball stage. Remove from heat and add chocolate bits, oleo, marshmallow creme. Stir until all is melted.

NUT LOAF (Fruitcake)

Blanche Haptonstall - Bernice Melby

1 1/2 c. sugar	1 1/2 c. flour
1 tsp. salt	1 tsp. baking powder
2 lbs. dates	2 lbs. nuts (any kind)
1 lb. Brazil nuts	1 jar maraschino cherries
5 eggs	1 tsp. vanilla

Continued Next Page.

NUT LOAF (Continued).

Using a large bowl, beat eggs and sugar. Do not cut any nuts or fruit. Use a little flour over dates. Add 1/2 of juice of cherries and add dry ingredients, then add nuts and fruit last.

Makes 5 small loaves. Bake at 325°. Line pans with wax paper.

NUT CAKE

Mrs. Louis Smith

1/2 c. butter	1/4 tsp. salt
1 c. sugar	3/4 c. milk
2 c. flour	1 tsp. vanilla
2 tsp. baking powder	4 egg whites
1 c. nuts (chopped)	

Mix ingredients in order given. Add stiffly beaten egg whites last. Pour in greased loaf pan. Bake 1 hour in 350° oven.

REAL RED DEVIL'S FOOD CAKE (Real moist)

Lois Kuchera

1 3/4 c. Softasilk flour	1/2 c. soft shortening
1 1/2 c. sugar	2/3 c. milk
1 1/4 tsp. soda	1/3 c. milk
1 tsp. salt	2 eggs
1/3 c. cocoa	1 tsp. vanilla

Sift all dry ingredients in a large bowl. Add shortening and 2/3 c. milk. Beat 2 minutes, add the other milk and remaining ingredients and beat 2 minutes more.

Pour into greased and floured pans (two 9 inch layers) or one 9x13 inch oblong. Heat oven to 350°. Bake layer 35-40 minutes or oblong cake pan 45-50 minutes.

SOUR CREAM CAKE

Ilene DeWitt

1 (12 oz.) container sour cream	2 c. flour
2 eggs	1 tsp. soda
4 T. cocoa	3 T. boiling water
1 T. oleo (melted)	
1 1/4 c. sugar	

Put soda in hot water, set aside. Separate eggs and beat whites till stiff. Cream egg yolks and cream, add sugar, flour, cocoa. Beat well. Add melted oleo and fold in egg whites. Bake in 350° oven 30 to 35 minutes.

SOUR CREAM COFFEE CAKE

Irene Moe

1 c. butter	1/2 tsp. vanilla
2 c. sugar	2 c. flour
2 eggs	1 tsp. baking powder
1 c. sour cream	1/4 tsp. salt

Cream together until fluffy the butter, sugar, eggs. Fold in sour cream. Add vanilla, sift dry ingredients, add butter mixture.

Put half of batter in greased tube or Bundt pan. Sprinkle on 1/2 the following topping. Add remaining batter and remaining topping. Bake 55 minutes at 350°.

TOPPING:

1/2 c. pecans	1 tsp. cinnamon
1/4 c. brown sugar	

SOUR CREAM CHOCOLATE CAKE

Linda Hammer, Sis.

1 c. sour cream	Pinch of salt
1 1/2 c. sugar (1/2 c. brown sugar may be used)	3 eggs
1 1/2 c. flour	1 tsp. soda
1/2 c. cocoa	1/2 c. hot water <u>or</u> coffee
1 tsp. vanilla	1/2 tsp. red cake coloring (optional)

Dissolve soda in hot water. Combine all ingredients, mixing thoroughly. Bake in greased and floured rectangular pan or layer cake pans.

Bake in moderate oven at 350° for 25 to 30 minutes for rectangular pan or 20 to 25 minutes for layer pans.

MY FAVORITE CHOCOLATE CAKE

Genevieve Melby

6 T. dry cocoa	Pinch of salt
2 c. sugar	2 c. cream (sweet <u>or</u> sour)
2 1/2 c. flour	4 eggs
2 tsp. soda	

Mix cocoa, sugar, flour, soda and salt. Add cream into which has been stirred well beaten eggs.

Use a large pan as this makes a large cake. Bake in moderate oven.

OATMEAL CAKE

Mrs. Arnold Perry

1 1/2 c. boiling water	2 eggs
1 c. brown sugar	1 tsp. soda
1 c. white sugar	1 tsp. cinnamon
1/2 c. shortening	1 1/2 c. flour
1 c. quick oatmeal	1/2 tsp. salt

Pour boiling water over oatmeal, let stand 10 minutes. Add brown sugar. Cream white sugar and shortening. Add eggs and beat. Add to oatmeal mixture. Sift dry ingredients and add.

Bake cake 30 to 35 minutes at 350°. When cake is done, remove from oven and cover with the following topping and return to oven until topping is brown and bubbling.

TOPPING:

1 cube oleo	1/4 c. cream
1/2 c. brown sugar	1 c. coconut
Vanilla	

DARK ORANGE CAKE

Jennie Stromberg

1 c. sugar	1 tsp. soda
1/2 c. shortening	1 c. raisins (chopped)
2/3 c. sour milk	Rind of 1 orange (grated)(reserve
2 eggs	juice of the orange)
Pinch of salt	1/2 c. sugar (for topping)
2 c. flour	

Grind raisins and orange rind. Mix sugar and shortening, cream well, add eggs, soda dissolved in sour milk, flour and the chopped mixture last.

Put in loaf pan, bake in moderate oven at 350° for about 45 minutes or until done.

ICING OR TOPPING:

Put 1/2 c. sugar into the orange juice and let stand in warm place while you mix and bake the cake. Pour over the cake as soon as taken from oven.

PISTACHIO CAKE

Mrs. Louis Smith

1 pkg. white cake mix	3/4 c. water
1 pkg. Royal pistachio pudding mix	4 eggs
	4 tsp. almond extract
3/4 c. cooking oil	

Use angel food pan. Mix all ingredients in large bowl. Mix at medium speed 5 min. or more. Put in well greased pan and bake 45 minutes in 350° oven.

ORANGE CAKE

Mildred Anderson

Juice of 1 orange	3/4 c. sugar
Let stand while you mix cake and bake.	
1/2 c. butter <u>or</u> lard	1 tsp. soda (dissolved in the sour milk)
1 c. sugar	1 tsp. salt
2 eggs	1 tsp. baking powder
1 c. sour milk	Peeling of 1 orange (ground)
2 c. flour (sifted)	1 c. raisins (optional)

Cream butter (or lard) and sugar, add eggs, sour milk (with soda) and flour, baking powder and orange peeling. Bake in oblong pan at 350° oven about 30 to 35 minutes.

POUND CAKE

Mrs. George Larson

3 c. sugar	3 c. flour
1 1/2 c. shortening (oleo, Crisco <u>or</u> butter)	1 tsp. vanilla
5 eggs	1 tsp. lemon extract
	1 bottle 7-Up (10 oz.)

Cream sugar and shortening. Add eggs. Stir. Add extracts and flour. Add 7-Up slowly but do not mix too much. Bake 1 hour and 10 minutes in a 325° oven in a tube pan or loaf pan.

RED VELVET CAKE

Judy DeWitt

1/2 c. butter or alternate	2 1/2 T. cocoa
1 1/2 c. sugar	2 1/2 c. cake flour (sifted)
2 oz. or 1/4 c. red food coloring	1 tsp. vanilla
2 eggs	1 tsp. salt
1 c. buttermilk	1 tsp. soda
	1 T. vinegar

Cream shortening, sugar and eggs together. Make a paste of cocoa and food coloring. Blend in. Sift together cake flour, salt and soda. Mix buttermilk and vinegar; add alternately with dry ingredients to creamed mixture. Add vanilla. Blend well.

Bake at 350° for 30 minutes in rectangular pan or 45 to 55 minutes in bundt pan or 30 minutes in two 9 inch layers.

FROSTING FOR RED VELVET CAKE:

Cook 3 T. flour and 1 c. milk until very thick, stirring constantly. Let cool. Meanwhile cream:

1 c. granulated sugar	1 tsp. vanilla
1/2 c. oleomargarine	

Cream till fluffy. Add to cooled mixture and mix well until it is the consistency of whipped cream and easy to spread. Ice cake.

WACKY CAKE

Schane Clark

3 c. flour	2 tsp. vinegar
1 1/2 c. sugar	2/3 c. Crisco oil
2 tsp. soda	1 tsp. vanilla
1 tsp. salt	2 c. water
1/3 c. cocoa	

Mix dry ingredients thoroughly; then add rest of ingredients. Stir well. Pour into greased and floured pan. Bake 30 minutes at 350°.

WHITE CAKE

Mrs. Geo. Larson

1 1/2 c. sugar	3 c. flour
1/2 c. Crisco or Spry	3 tsp. baking powder
1 1/2 c. ice water	1/2 tsp. salt
1 tsp. vanilla	3 egg whites (beaten)

Cream sugar, shortening. Add ice water and vanilla, then the flour, baking powder and salt which have been sifted together. Beat well. Fold in egg white.

Bake in a 375° oven in two 9 inch pans 25 to 30 minutes.

COFFEE TIME CAKE

Mrs. Earl Janasek

2 c. flour	1/2 tsp. vanilla
1 c. sugar	1 1/2 stick oleo
2 tsp. baking powder	Butter flavoring
1/2 tsp. salt	Almond flavoring
2 eggs	1 can cherry pie filling
1 T. milk	

Combine flour, sugar, baking powder and oleo. Work oleo in until like crumbly pie crust. Take out 1/2 c. crumbs for topping.

Beat eggs and blend with milk, flavoring and salt and add to crumb mixture and beat. Put in 9x13 inch greased pan. Spread on cherry filling and sprinkle with crumbs. Bake 45 minutes at 325°.

Nothing is all wrong.

Even a clock that has stopped running is right twice a day.

CARROT CAKE

Ilene DeWitt - Maxine Erickson

2 c. sugar
1 tsp. soda
3 c. flour
1 1/2 c. vegetable oil
1 small can crushed pineapple
1 tsp. vanilla

3 eggs
2 c. carrots (grated)
1 c. nuts (chopped) (or raisins)
2 tsp. baking powder
2 tsp. cinnamon
1 tsp. salt

Mix dry ingredients all together, then eggs, oil, carrots and vanilla and pineapple. Do not use electric mixer.

Grease and flour pan. Bake 1 hour in 325° oven in rectangular cake pan or in 3 layers in 350° oven for 30 minutes.

FROSTING FOR CARROT CAKE:

1 stick butter or margarine
1 (8 oz.) pkg. Philadelphia
cream cheese

2 1/2 c. powdered sugar
1 or 2 tsp. vanilla

Mix and frost.

EASY FRUITCAKE

Mrs. Robert Scrivner

1 lb. raisins
1 lb. nuts
2 c. sugar
1/2 c. shortening
1/2 c. butter
4 1/2 c. flour
2 1/2 tsp. cinnamon
1/2 tsp. cloves

1/2 c. cherries or mixed fruit
(chopped)
1/2 c. dates (chopped)
3 c. applesauce
4 tsp. soda
1 tsp. nutmeg
1 tsp. salt

Cream butter, shortening and sugar. Sift flour, salt, spices and soda together. Add rest of ingredients.

Bake in 250° oven 2 hours for cake in angel food pan. Less in small loaf pans. Makes 3 small loaf cakes.

DEVIL'S FOOD CAKE

Mrs. Arnold Perry

1 c. white sugar
1/2 c. brown sugar
1/2 c. butter
3 eggs (separated)
2 c. flour

1 tsp. soda
1/3 c. cocoa
1/4 tsp. salt
1 c. sweet milk
1 tsp. vanilla

Cream butter and sugar. Add eggs, vanilla and milk. Sift together soda, cocoa, salt and flour. Add and mix thoroughly.

Pour into greased, floured pan, bake 40-45 minutes in 350° oven.

Continued Next Page.

DEVIL'S FOOD CAKE (Continued),FROSTING:

1 egg white
1 peeled apple (grated)

1 c. sugar

Beat egg white stiff, add grated apple and 1 c. sugar. Beat until thick, spread on cooled cake.

DATE NUT CAKE

Bernice Conzelman

4 eggs (unbeaten)
1 c. sugar
1/2 c. oil
1 tsp. salt

1 c. flour (sifted)
1 lb. dates (pitted)
4 c. whole pecan halves

Combine eggs, sugar and oil. Beat well. Add remaining ingredients, mixing well.

Place in greased and floured 9x5x3 inch loaf pan. Bake in slow 300° oven for 2 hours. Cake must be started in cold oven. Makes one 3 lb. loaf.

SEVEN MINUTE ICING

Florence Hammer

1 egg white
1/8 tsp. cream of tartar
1/3 c. boiling water

1 c. sugar
Pinch of salt
1/2 tsp. vanilla

Combine sugar, salt, cream of tartar and boiling water. Pour into upper part of double boiler. Place over boiling water (in bottom of double boiler). Add unbeaten egg white. Beat with rotary beater about 7 minutes or till icing is thick enough to spread. Add flavoring. May be used for layer cake, rectangular cake or cupcakes.

If desired, chopped raisins, chopped candied cherries, or pineapple (drained) may be added to icing before it is spread on cake. 1 c. brown sugar may be used instead of white.

FUDGE FROSTING

Belle Florell

2 c. sugar
1/2 c. cream (sweet or sour)
1 heaping T. butter

1/2 c. cocoa
1 tsp. vanilla (add last)

Boil until it forms soft ball in cold water. Set pan in cold water and beat for 2 minutes. Continue beating after removing pan from water until ready to spread. If it should look grainy add a little cream or water and beat again.

BOILED TOPPING (Simple and Delicious)

Florence Hammer

1/4 c. soft butter	1/2 c. brown sugar (packed)
1/2 c. walnuts (chopped)	3 T. cream <u>or</u> half and half
1 tsp. vanilla	3/4 c. coconut (optional)

Mix in saucepan until butter is melted and all ingredients are well mixed. Spread on warm cake and place under broiler, 2 or 3 minutes until bubbly and nicely browned.

Helen Kraus

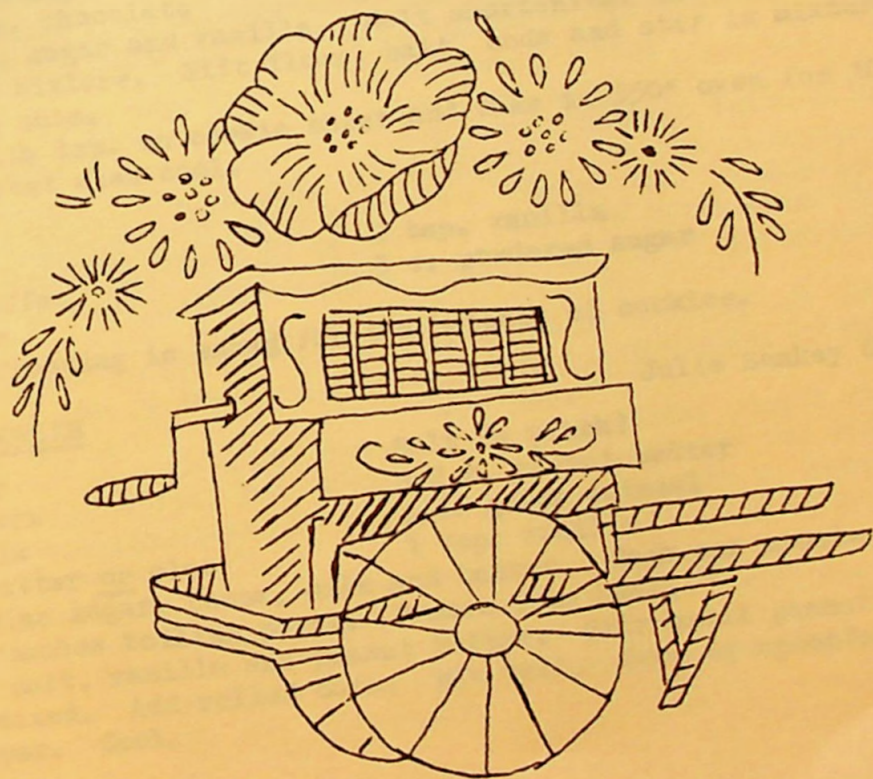
5 T melted butter

9 T B sugar

1/2 c coconut

1/2 c cream (3T)

COOKIES
BARS
CANDIES



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COOKIES - BARS - CANDY

PEANUT BUTTER COOKIES

Ruby Smith

1 c. peanut butter	3 c. flour
1 c. soft shortening	1 tsp. vanilla
1 c. brown sugar	Pinch of salt
1 c. white sugar	1 tsp. soda in 1 T. hot water
2 eggs	

Cream peanut butter, shortening and sugars. Then, add remaining ingredients. Mix well. Bake 10 minutes in 400° oven.

CHOCOLATE DROP COOKIES

Mrs. Dean Sothers

1 egg	1 2/3 c. flour
1 c. brown sugar	1 tsp. salt
1 tsp. vanilla	1/2 tsp. soda
1/2 c. shortening	1/2 c. milk (sweet <u>or</u> sour)
2 (1 oz.) sqs. chocolate	1/2 c. nuts

Mix egg, sugar and vanilla. Melt shortening, chocolate and add to first mixture. Sift flour, salt, soda and stir in mixture. Add milk and nuts.

Drop with tsp. on cookie sheet and bake in 350° oven for 10 minutes. Frost when cool.

FROSTING:

6 T. cocoa	1 tsp. vanilla
6 T. hot coffee	3 c. powdered sugar
6 T. butter	

This frosting is enough for two batches of cookies.

NO BAKE COOKIES

Julie Sankey Collins

2 c. sugar	Salt (a pinch)
1/4 c. cocoa	1/2 c. peanut butter
1/2 c. milk	3 c. quick oatmeal
1/4 lb. butter <u>or</u> oleo	1 tsp. vanilla

Combine sugar, cocoa, milk and butter. Cook one minute after mixture reaches boiling point. Remove from heat.

Add salt, vanilla and peanut butter. Stir until peanut butter is well mixed. Add rolled oats. Mix well. Drop by spoonfuls on waxed paper. Cool.

POTATO CHIP COOKIES

Mrs. Warren Johnson

2 c. potato chips (crushed)	1 c. white sugar
1 pkg. butterscotch chips	2 eggs
1 c. margarine <u>or</u> butter	2 1/2 c. flour
1 c. brown sugar	1 tsp. soda
1 tsp. vanilla	

Cream shortening, brown sugar, white sugar. Add eggs and beat thoroughly. Sift flour and soda and add to first mixture. Add vanilla, butterscotch chips. Mix and fold in lightly the crushed potato chips.

Bake at 325° 10 to 12 minutes. Chocolate chips may be used in place of butterscotch chips.

OATMEAL COOKIES

Jane Ann Aspegren

1 c. brown sugar	3 c. oatmeal
1 c. white sugar	2 c. flour
1 c. shortening	2 eggs
1 tsp. soda	1 tsp. vanilla
1 tsp. baking powder	1/2 tsp. salt

Mix dry ingredients and add the other ingredients. Drop by teaspoonfuls of dough on cookie sheet. Bake 12 to 15 minutes at 375°.

GRANDMA'S SPICE COOKIES

Mrs. Jack Graham

1 1/2 c. raisins	1/4 tsp. salt
1 1/2 c. water	3 c. flour
1 1/2 c. sugar	1 1/2 tsp. baking powder
1 c. shortening	1 tsp. cinnamon
3 eggs	1 tsp. soda

Cook the raisins in water till it is absorbed, then add soda. Set aside to cool. Cream the sugar and shortening, add eggs and salt.

Sift flour, baking powder, cinnamon and add to creamed mixture. Add the raisins. Drop by spoonful and flatten with glass, first dipped in water and sugar. Place on cookie sheet and bake 10 minutes at 375°.

SUGAR COOKIES

Mrs. Geo. Larson

1 c. sugar	1/2 tsp. soda
1/2 c. oleo	1 tsp. baking powder
1 c. Crisco oil	1/2 tsp. vanilla
1 egg	1/2 tsp. lemon
3 c. flour	1/2 tsp. salt

Mix sugar, oleo, Crisco oil and egg. Sift flour, salt, soda, baking powder and add to above mixture. Add vanilla and lemon extract. Refrigerate.

Roll into balls. Roll balls in sugar and press with glass or roll balls and press with glass that has been dipped in sugar. Bake at 375° for 8 to 10 minutes.

PEANUT BUTTER COOKIES

Diane Larson

1 c. peanut butter	1 egg (unbeaten)
1 c. sugar	1 tsp. vanilla

Mix all together and drop by teaspoon or make into small balls. Bake at 325° for 15 to 18 minutes. They may be placed close together as they do not spread out.

MOTHER'S PEANUT BUTTER COOKIES

Mrs. Delbert Aspegren

1 c. shortening	1 c. peanut butter
1 c. white sugar	1 tsp. vanilla
1 c. brown sugar	2 tsp. soda
1 tsp. salt	3 c. flour

Mix all ingredients in order given. Dough will be stiff. Roll about a teaspoonful of dough in palm of hand and press down with fork. Bake on cookie sheet for 10 minutes in 375° oven.

APPLESAUCE COOKIES

Mrs. E. M. Eastvedt

1 c. raisins	1 tsp. baking powder
1/2 c. shortening	1 tsp. soda
1 c. sugar	1/2 tsp. salt
1 egg (beaten)	1 tsp. cinnamon
1 c. thick applesauce	1/2 tsp. cloves
2 c. flour (sifted)	1/2 c. nuts

Soak raisins in hot water for 20 minutes. Cream sugar and shortening. Add beaten eggs and applesauce. Mix flour, baking powder, soda, salt and spices together and stir into applesauce mixture. Fold in the raisins and nuts. Drop on greased cookie sheet and bake in 375° oven for 15 minutes.

ALMOND OR PECAN TEA COOKIES

Lena M. Fogelberg

1 c. sugar	1 1/2 tsp. almond <u>or</u> vanilla extract
1 c. shortening	1/2 tsp. salt
2 1/2 c. flour	1/2 tsp. soda
1 egg	

Mix dry ingredients together. Add shortening and cut in. Add eggs and flavoring, blending well with fingers or mixer. Shape into 1 inch balls and place on cookie sheets, flatten down and put pecan halves on top.

Bake 20 minutes in a 350° oven. Makes 4 1/2 dozen.

COOKIES FATTIGMAND

Gudbjorg Isaacson

4 eggs	1/2 tsp. cardamon seed
4 T. sugar	Pinch of salt
4 T. thick cream	Flour

Beat egg yolks and sugar well. Add cream and cardamon seed and salt. Beat egg whites stiff and add to first mixture. Work in enough flour so you can put on a breadboard and roll real thin.

Cut into diamond shapes and make a slit in center, otherwise they will roll. Put each one in real hot oil and turn quickly.

Place on paper towel and sprinkle with powdered sugar.

SURPRISE MERINGUES

Janet Lervold

2 egg whites	3/4 c. sugar
1/8 tsp. cream of tartar	1/4 c. walnuts (chopped)
1 tsp. vanilla	1 (6 oz.) pkg. semi-sweet
1/8 tsp. salt	chocolate pieces

Beat egg whites, salt, cream of tartar and vanilla until soft peaks form. Add sugar gradually beating till peaks are stiff. Fold in chocolate pieces and nuts. Drop mixture on Teflon cookie sheet by rounded teaspoons.

Bake 25 minutes in 300° oven. Yield 2 dozen.

KRISPIE COOKIES

Aileen Ainsworth VanAuken

1 pkg. chocolate chips	2 c. Rice Krispies
1/2 can shredded coconut	

Melt chocolate chips in top of double boiler. Add shredded coconut. Stir in Rice Krispies. Put on plate in little balls.

POTATO CHIP COOKIES

Beth Lervold

2 c. potato chips (crushed)	1 tsp. vanilla
1 pkg. butterscotch chips	2 eggs
1 c. oleo <u>minus</u> 2 T.	2 1/2 c. flour
1 c. brown sugar	1 tsp. soda
1 c. white sugar	

Cream butter and sugars, add eggs and beat. Add sifted flour and soda, add vanilla, then chips. Fold in lightly the crushed potato chips. Bake 10 to 12 minutes at 325°.

LINCOLN CRISPS COOKIES

Alice Hammer

2 egg whites	2 T. butter (melted)
1 c. sugar	2/3 c. coconut
1/2 tsp. salt	2/3 c. nuts (chopped)
1 tsp. vanilla	4 c. corn flakes

Beat egg whites, add sugar slowly. Add all ingredients. Drop by teaspoon on greased cookie sheet. Bake 12 to 15 minutes in 350° oven.

SUGAR AND SPICE BALLS

Pauline Smith

2 c. corn flakes	1 tsp. cinnamon
1 c. margarine	2 c. flour (sifted)
1/3 c. sugar	1/2 c. nuts (finely chopped)
2 tsp. vanilla	1 1/2 c. powdered sugar

Crush corn flakes into very fine crumbs. Cream butter, sugar and vanilla. Sift together flour and cinnamon, add with corn flake crumbs and nuts to creamed mixture. Mix well.

Shape into small balls and place on greased baking sheet. Bake at 325° oven 20 to 25 minutes. Roll in powdered sugar.

COCONUT COOKIES

Ila Marie Barleen

1 c. shortening	Pinch of salt
1 c. brown sugar	1 tsp. vanilla
1 c. white sugar	2 c. flour
2 eggs	2 c. rolled oats
1 tsp. baking powder	1 c. coconut
1 tsp. soda	

Mix all ingredients in order given. Bake in 350° oven 8 to 10 minutes.

DELICATE WAFER COOKIE

Mrs. Algot Anderson

1/2 c. shortening

3/4 c. flour

1/2 c. sugar

1/2 tsp. salt

1 egg (beaten)

1/2 tsp. flavoring

Drop by teaspoonful on well greased cookie sheet far apart.
Place half a walnut on top. Bake ~~35~~ to ~~40~~ minutes in a hot oven.

10 to 12

COCONUT OATMEAL COOKIES

Clara Olson

1/2 c. soft butter or margarine

1 1/4 c. flour (sifted)

1 c. light brown sugar (packed)

1 tsp. baking powder

1 egg

1/2 tsp. soda

1/2 tsp. vanilla

1/2 tsp. salt

1 c. rolled oats

1 can coconut (flaked)

Cream butter and brown sugar until light. Beat in egg and vanilla. Add oats, sifted dry ingredients and coconut. Mix well. Chill several hours.

Shape in balls the size of walnuts and put on sheets. Flatten slightly with floured bottom of tumbler. Sprinkle with colored sugar. Bake 10-12 minutes in a 375° oven.

ANGEL COOKIES

Phyllis Graham

3 egg whites (beaten)

14 soda crackers (crushed)

1/3 tsp. cream of tartar

12 dates

1 c. sugar

1/2 c. nuts

1 tsp. vanilla

Mix all ingredients and bake on greased cookie sheet 8 to 10 minutes in 350° oven.

POTATO CHIP COOKIES

Aileen Ainsworth VanAuken

2 sticks oleo

1/2 c. potato chips (crushed
finely)

1/2 c. sugar

1/2 c. pecans

1 tsp. vanilla

2 c. flour

Cream oleo and sugar, add all ingredients, potato chips last. Refrigerate about 1 hour. Roll in small balls. Dip a glass in powdered sugar and mash ball flat.

Bake 8 to 10 minutes in 350° oven.

CHOCOLATE DELIGHTS

Mrs. Dale Ainsworth

- | | |
|-----------------------------|------------------|
| 1 lb. German chocolate | 1 c. pecans |
| 1 sq. unsweetened chocolate | 6 c. corn flakes |
| 1/4 tsp. salt | |

Heat the chocolate in a double boiler until soft. Add salt and nuts. Heat corn flakes in oven and pour hot mixture over flakes, using a fork to cover each flake completely.

Drop by teaspoonful on waxed paper and keep cool.

SUGAR COOKIES

Mrs. J. W. Smith

- | | |
|----------------------|------------------------|
| 1 c. sugar | Pinch of salt |
| 1 c. shortening | 1/8 tsp. nutmeg |
| 2 eggs (beaten) | 1 tsp. lemon flavoring |
| 2 tsp. baking powder | Flour |
| 1 tsp. soda | |

Cream sugar and shortening, add beaten eggs and all other ingredients. Add flour enough to make a soft dough. Roll out and cut. Bake 10 minutes in 350° oven.

MOLASSES COOKIES

Mrs. Regina Tornquist

- | | |
|-----------------|-----------------|
| 1 c. sugar | 1 tsp. ginger |
| 1 c. molasses | 1 tsp. cinnamon |
| 1 c. shortening | 1 T. soda |
| 3 eggs | Flour |

Combine all ingredients and add enough flour to make a soft dough. Roll out and cut. Bake 10 minutes in 350° oven.

BUTTER SUGAR COOKIES

Iola Larson

- | | |
|------------------|--------------------------|
| 3/4 c. margarine | 1/2 tsp. soda |
| 3/4 c. sugar | 1/2 tsp. cream of tartar |
| 1 egg (beaten) | 1/2 tsp. salt |
| 1 3/4 c. flour | 1 tsp. lemon extract |

Cream margarine and sugar, add other ingredients and mix well. Roll into small balls and dip in sugar. Press down with a fork. Bake in 375° oven 10 minutes.

It's right to be contented with what you have but
never with what your are.

CHEESECAKE COOKIES

Mrs. Carl E. Larson

1 c. flour	1/4 c. sugar
1/3 c. brown sugar	1 egg
1/3 c. butter (softened)	2 T. milk
1/2 c. nuts (chopped)	2 T. lemon juice
8 oz. pkg. soft cream cheese	1 tsp. vanilla

Combine flour, sugar, add butter with a mixer until fine grained. Stir in walnuts. Reserve 1 c. mixture for topping. Press remainder into bottom of an 8 inch square pan. Bake at 350° for 12 minutes or slightly brown.

In same bowl, combine cheese, sugar, egg, milk, lemon juice and vanilla. Blend well. Spread over partially baked crust and sprinkle with reserved crumb mixture. Bake at 350° for 25-30 minutes. Cool and cut in squares.

CHOCOLATE CHIP COOKIES

Minnie Cardwell

1/2 c. shortening	1 egg
1 stick oleomargarine	1 c. <u>plus</u> 2 T. flour
1/4 c. sugar	1/2 tsp. soda
1/2 c. brown sugar	1/2 tsp. salt
1/2 tsp. vanilla	1 c. chocolate chips

Cream first four ingredients; add vanilla and egg and mix well. Add flour, soda, salt and chocolate chips. Bake about 10 minutes at 350°.

BABY RUTH COOKIES

Lorine Dahl, Kansas City, Kans.

1 1/3 c. flour (unsifted)	3/4 c. sugar
1/2 tsp. salt	1 egg
1/2 tsp. baking soda	1/2 tsp. vanilla
1 stick margarine	1/3 c. Baby Ruth (chopped)
	(one 10¢ bar)

Cream margarine and sugar. Thoroughly beat in egg and vanilla. Blend in sifted dry ingredients. Mix in chopped candy bar.

Drop by 1/2 tsp. 2 inches apart on greased cookie sheet. Bake 8 to 10 minutes at 350° or until lightly browned. This is a good crisp cookies. Makes 4 dozen.

He who stumbles and falls not quite, gains a step.

CRISP SUGAR COOKIES

Vernice Swanson

- | | |
|-----------------------------------|-------------------------|
| 1/2 c. butter <u>or</u> margarine | 1 T. milk |
| 1 c. sugar | 2 1/4 c. flour (sifted) |
| 2 eggs | 1 tsp. baking powder |
| 1 tsp. vanilla extract <u>or</u> | 1/2 tsp. soda |
| 1/2 tsp. lemon extract <u>or</u> | 1/2 tsp. salt |
| 1 tsp. nutmeg | |

Cream butter, add sugar, continue creaming together. Add eggs, flavoring and milk. Mix well. Sift together flour, baking powder, soda and salt. Add dry ingredients to egg mixture and mix well.

Either roll and wrap in waxed paper and store in refrigerator until ready to use or chill dough until firm enough to roll.

Roll and cut with cutter. Place on greased cookie sheet. Bake in preheated oven 8 to 12 minutes at 350°. Makes 4 dozen.

SOFT MOLASSES DROPS

Florence Hammer

- | | |
|----------------------|---------------------|
| 3/4 c. butter | 1 tsp. baking soda |
| 1 1/2 c. brown sugar | 3 c. flour (sifted) |
| 3 eggs | 1 c. raisins |
| 1 tsp. vanilla | 1/2 c. walnuts |
| 2 T. molasses | |

Cream the butter, sugar until light and fluffy. Add eggs and vanilla. Beat well, combine baking soda and molasses. Add to cream mixture. Gradually stir in flour. Add raisins and nuts if desired.

Drop by teaspoonfuls onto greased baking sheet. Bake at 350° for 10 minutes or until brown. Makes 6 dozen.

DROP SUGAR COOKIES

Louise Strom

- | | |
|------------------|------------------------|
| 1 c. white sugar | 4 c. flour |
| 1 c. brown sugar | 1 tsp. soda |
| 2 c. shortening | 1 tsp. salt |
| 2 eggs (beaten) | 2 tsp. cream of tartar |
| 2 tsp. vanilla | 1 c. nuts (chopped) |

Cream sugar, shortening, beaten eggs plus vanilla. Sift dry ingredients together and add to creamed mixture. Add nuts.

Beat all together. Roll in balls, put on pan, flatten with glass dipped in water then sugar. Bake at 375 to 400° 12 to 15 minutes.

LEMON CRISP COOKIES

Mrs. Alvin Peterson

1/2 c. butter <u>or</u> margarine	1 tsp. lemon extract
1/2 c. shortening	3 1/2 c. all purpose flour (sifted)
1 1/2 c. white sugar	3 tsp. baking powder
2 eggs	1/2 tsp. salt

In mixing bowl, cream butter, sugar until light and fluffy. Beat in each egg then flavoring. Add dry ingredients thoroughly. Fill cookie press.

Press out dough onto ungreased cooky sheet 2 inches apart. Bake in moderate oven at 375° for 8 minutes until golden brown. Cool on cake rack. Makes about 10 dozen cookies.

Dough may be formed into rolls 2 inches in diameter, and chilled or made into balls and flattened with fork or glass dipped in sugar.

ANGEL CRISPS (cookies)

Mildred Anderson

1/2 c. white sugar	2 c. flour (sifted)
1/2 c. brown sugar	1/2 tsp. salt
1 c. shortening	1 tsp. soda
1 egg	1 tsp. cream of tartar
1 tsp. vanilla	

Cream sugars, shortening, egg and vanilla. Add dry ingredients. Form into walnut sized balls. Dip top half of each ball into water then in granulated sugar. Place on greased baking sheet.

Press down in center with finger. Bake at 350° for 8 to 10 minutes. Yield: 4 dozen cookies.

OATMEAL COCONUT DROPS

Mrs. John P. Grennan

1/4 c. milk	1/2 tsp. vanilla
1/2 stick margarine	1 1/2 c. quick oatmeal
1 c. sugar	3 T. cocoa
1/2 c. coconut	

Boil milk, margarine and sugar a few minutes, stirring constantly. Stir in other ingredients. Drop on cookie sheet and chill.

LAZY SUGAR COOKIES

Irene Moe

1/2 c. butter <u>or</u> oleo	1 egg
1/2 c. shortening	1/2 tsp. cream of tartar
1/2 c. sugar	1/2 tsp. soda
1/2 c. powdered sugar	1/2 tsp. salt
1 1/2 tsp. vanilla	2 1/4 c. flour

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LAZY SUGAR COOKIES (Continued).

Cream shortenings and sugars together. Add vanilla, egg, cream of tartar, soda and salt. Mix well.

Add flour and mix in. Roll dough into balls. Flatten on cookie sheet with a glass dipped in sugar. Bake in 350-375° oven 10 to 12 minutes.

HOPSCOTCH COOKIES

Diane Larson

1/2 c. peanut butter	1 (3 oz.) can (2 c.) chow mein
1 (6 oz.) pkg. (1 c.)	noodles
butterscotch morsels	2 c. miniature marshmallows

Place peanut butter and Nestle's butterscotch morsels over hot water (not boiling) until it is melted. Stir until blended. Add chow mein noodles, marshmallows and stir until well coated.

Drop by teaspoonful on cookie sheet. Chill. Makes about 30 cookies.

RAISIN COOKIES

Mrs. Arnold Perry

2 c. raisins	1/2 tsp. nutmeg
1 c. water	1 c. shortening
4 c. flour	1 3/4 c. sugar
1 tsp. baking powder	2 eggs
1 tsp. salt	1 tsp. vanilla
1 tsp. soda	1/2 c. nuts
1/2 tsp. cinnamon	

Boil raisins in water for 3 minutes and cool. Sift dry ingredients together, beat egg slightly and mix all together thoroughly.

Drop by teaspoonfuls on greased, flour cookie sheet. Bake at 350° for 10 to 12 minutes.

POTATO CHIP COOKIES

Mrs. John Grennan

2 c. potato chips (crushed)	1 c. brown sugar
2 eggs	2 1/2 c. flour
1 c. shortening	1 tsp. soda
1 c. white sugar	1 tsp. vanilla

Mix all ingredients thoroughly. Drop on greased cookie sheet, press flat. Bake 10 minutes at 350°.

MOLASSES LACE COOKIES

Mrs. Algot Anderson

3/4 c. sugar	1/2 c. molasses
1/3 c. water	3/4 c. butter or margarine
1 1/4 c. flour	1 1/2 tsp. baking powder
1 1/4 tsp. cinnamon	1 c. nuts (chopped)

Combine sugar, molasses, water and butter in saucepan and heat until it just begins to boil. Remove from heat, stir until butter melts.

Sift together flour, baking powder and cinnamon. Fold in nutmeats. Drop by teaspoonfuls on greased cookie sheet about 3 inches apart. Bake 12 minutes in 325° oven. Let cool 1 minute and place on waxed paper.

DATE COOKIES

Phyllis Hammer Odell

2/3 c. shortening	1 tsp. soda
2 c. brown sugar	1/2 tsp. salt
3 eggs (well beaten)	1/2 tsp. cinnamon
4 c. flour	1 tsp. nutmeg

Cream shortening and sugar. Add eggs. Mix well. Sift flour, (measure) and sift with soda, salt and spices. Add to creamed mixture. Mix until well blended. Chill.

FILLING:

1 lb. pitted dates (chopped)	1 c. cold water
1/2 c. sugar	Few grains of salt

Combine ingredients, cook until blended. Cool. Turn chilled dough onto floured board. Roll in rectangular shape 1/4 inch thick. Spread with date mixture. Roll up like jelly roll. Wrap in wax paper. Chill thoroughly or freeze. Cut in thin slices and place on oiled baking sheet. Bake 10 minutes in 375° oven. Yields 75 cookies.

WHITE SUGAR COOKIES

Mrs. Homer Cardwell

1 c. powdered sugar	2 T. vanilla
1 c. cooking oil	1 tsp. cream of tartar
1 c. granulated sugar	4 c. flour
1 c. oleo	1 tsp. soda
2 eggs	

Mix and chill 1 hour or longer. Roll into balls and dip in granulated sugar. Bake at 350° for 10 to 15 minutes.

DATE PINWHEELS

Gladys (Clark) Freed

1/2 lb. dates	2 c. flour
1/3 c. water	1/2 tsp. soda
1/4 c. sugar	1/2 tsp. baking powder
1 c. nutmeats	1/2 tsp. salt
1/2 c. butter	1/2 c. white sugar
1/2 c. brown sugar	
1 egg (well beaten)	

Cook 5 minutes the dates, water and sugar. Cool and add 1 c. nuts. Cream brown sugar, white sugar and butter. Add egg. Beat. Add dry ingredients to cream mixture. Roll out thin.

Spread on date mixture. Roll into pinwheels. Bake at 350°.

POTATO CHIP COOKIES

Linda Hammer

2 c. potato chips (crushed)	1 c. granulated sugar
1 pkg. butterscotch chips	1 c. brown sugar
2 eggs	2 1/2 c. flour
1 c. oleomargarine	1 tsp. soda
	1 tsp. vanilla

Cream oleo and sugar. Beat in eggs. Add flour, soda, and vanilla; mix well. Blend in potato chips and butterscotch chips. Drop by spoonful on greased cookie sheet. Bake at 325° for 10 to 12 minutes.

SUGAR COOKIES

Alice Greenslade

1/2 c. butter	1 1/2 tsp. vanilla <u>or</u> a little
1/2 c. shortening	lemon extract
1/2 c. sugar	2 1/4 c. flour
1/2 c. powdered sugar	1/2 tsp. soda
1 egg	1/2 tsp. cream of tartar
	1/2 tsp. salt

Mix first four ingredients together in mixer. Beat in egg. Add remaining ingredients. Roll in balls, place on cookie sheet and press down with bottom of glass that has been dipped in sugar. (I press the balls down with a fork and sprinkle with sugar.) Bake at 300° for 10 to 12 minutes. Watch them closely. A very good cookie.

SUGAR COOKIES

Margaret Loring

1 1/2 sticks oleo	2 eggs
1 c. vegetable oil	4 c. flour
1 c. powdered sugar	1 tsp. soda
1 c. granulated sugar	1 tsp. salt
1 or 2 tsp. vanilla	1 tsp. cream of tartar

Cream oleo, oil, both sugars. Add beaten eggs and vanilla. Add sifted flour, soda, salt, cream of tartar. It is better to refrigerate overnight. Grease cookie sheet, roll a teaspoonful of dough in a ball and press down with sugar coated bottom of a glass.

For a variation of the recipe dip ball in coconut. Press down and bake in 350° oven for 12 minutes.

SUGAR COOKIES

Lois Kuchera

3/4 c. soft shortening (part butter)	2 1/2 c. flour
1 c. sugar	1 tsp. baking powder
2 eggs	1 tsp. salt
1/2 tsp. flavoring	

Mix the first 4 ingredients thoroughly. Sift together dry ingredients and stir in with other mixture. Chill at least 1 hour.

Roll out 1 inch thick. Cut in desired shapes. Place on ungreased cookie sheet. Sprinkle with sugar. Bake 6-8 minutes at 400°. Makes 4 dozen.

SPICY MOLASSES COOKIES (6 to 7 dozen)

Florence Hammer

1/2 c. or 1 stick butter	1 tsp. soda
1 c. sugar	1 T. water
2 eggs	4 c. flour (sifted)
1 c. molasses	1 tsp. ginger

Cream together butter, sugar; add eggs and beat well. Combine soda and water and add to creamed mixture. Blend in molasses.

Sift together flour and ginger, gradually add to rest of ingredients, blending thoroughly. Drop by teaspoonfuls onto greased baking sheet. Bake in preheated 350° or 375° oven 10 minutes. When cool frost with confectioners' icing following.

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SPICY MOLASSES COOKIES (Continued).CONFECTIONERS' ICING:

- | | |
|-------------------------------|------------------------------------|
| 2 1/2 c. confectioners' sugar | 3 or 4 T. hot water |
| 1 T. white corn syrup | 1/2 tsp. vanilla <u>or</u> desired |
| 2 T. butter (softened) | flavoring |

In a bowl, combine the sugar, syrup, butter and hot water; add flavoring and mix until smooth and creamy.

SNICKERDOODLE COOKIES

Idolia Berry

Preheat oven to 400°.

- | | |
|----------------------|------------------------|
| 1 c. soft shortening | 2 tsp. cream of tartar |
| 1 1/2 c. sugar | 1 tsp. soda |
| 2 eggs | 1/2 tsp. salt |
| 2 3/4 c. flour | |

Cream shortening, sugar and eggs. Sift dry ingredients together. Add to creamed mixture. Chill dough.

Roll into walnut size balls, then into mixture of 2 T. sugar, 2 tsp. cinnamon. Place 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes until lightly browned but still soft.

PEANUT BUTTER CRISS-CROSS COOKIES

Betty Hammer Larso..

- | | |
|---------------------|---------------------------|
| 1 c. sugar | 1 tsp. soda |
| 1 c. brown sugar | 2 eggs |
| 1 c. shortening | 1 c. chunky peanut butter |
| 3 c. flour (sifted) | 1 tsp. vanilla |
| 1/2 tsp. salt | |

Cream sugar and shortening, beat in eggs; add peanut butter and vanilla. Mix dry ingredients and add altogether, mixing thoroughly. Drop by teaspoonfuls on greased cookie sheets. Flatten each with a fork, making a criss-cross on top. Bake 10 minutes at 350°.

PECAN CRISPS

Betty Larson

- | | |
|-------------------------|------------------------------|
| 1 1/2 c. flour (sifted) | 1 egg (separated) |
| 1 c. sugar | 3 T. milk |
| 3/4 tsp. salt | 1 tsp. vanilla |
| 1/2 c. soft shortening | 1 c. pecans (finely chopped) |

Preheat oven to 375°. Sift flour, sugar and salt into bowl. Mix well with fork the shortening, egg yolk, milk and vanilla.

Form into walnut size balls. Place on ungreased cookie sheet. Press to 1/16 inch thick with bottom of a glass dipped in sugar. Brush with slightly beaten egg white. Sprinkle with pecans. Bake 8 to 10 minutes.

OATMEAL RAISIN COOKIES

Linda Hammer, Sis

- | | |
|--|------------------------|
| 1 c. butter <u>or</u> other shortening | 1 tsp. soda |
| 1 c. sugar | 2 c. flour |
| 2 c. quick cooking oatmeal | 1 tsp. cinnamon |
| 1 c. raisins (cooked) | 1/2 tsp. nutmeg |
| 6 T. raisin juice | 1/2 tsp. cloves |
| 1 tsp. vanilla | 1 c. walnuts (chopped) |
| 2 eggs | |

Cook raisins. Reserve 6 T. juice. Dissolve soda in raisin juice. Cream sugar and shortening. Add eggs and beat. Sift flour and measure and rest of dry ingredients. Add raisins and juice with soda and vanilla and nuts. Mix well. Chill.

Drop by spoonfuls on greased cookie sheet. Bake at 350 to 375° for 10 minutes. Cool.

BUTTER COOKIES

Helen Baker

- | | |
|-------------------|-----------------------------|
| 1/2 c. butter | Lemon flavor (a few drops) |
| 1 c. sugar | 1/2 tsp. soda |
| 1 tsp. vanilla | 1/2 tsp. baking powder |
| 1/2 c. shortening | 1/4 tsp. salt |
| 1 egg | 2 c. <u>plus</u> 2 T. flour |

Cream butter, shortening and sugar. Add vanilla, lemon extract and egg. Sift flour, soda, baking powder and salt. Mix well.

Chill in refrigerator overnight or until firm. Roll in balls the size of walnuts and flatten with bottom of glass dipped in sugar. Bake in a 350° oven 8 to 10 minutes on a slightly greased cookie sheet.

DISAPPEARING MARSHMALLOW BROWNIE BARS

Esther Stafford

- (Delicious and rich, almost like candy. Makes 12-18 bars.)
- | | |
|-----------------------------|-----------------------------|
| 1/2 c. butterscotch pieces | 3/4 c. flour |
| 1/4 c. butter | 1/3 c. brown sugar (packed) |
| 1 c. chocolate chips | 1 tsp. baking powder |
| 1 egg | 1/4 tsp. salt |
| 1/4 c. nuts (chopped) | 1/2 tsp. vanilla |
| 1 c. miniature marshmallows | |

Grease bottom and sides of 9 inch square baking dish. Melt butter and butterscotch chips in saucepan, stirring. Add egg, flour, sugar, baking powder, salt and vanilla. Mix well. Add marshmallows, chocolate chips and nuts last folding in just until combined. Spread in pan. Bake 20-25 minutes at 350°. DO NOT OVERBAKE! Center may be soft but becomes firm when cooled. Cut into bars after thoroughly cooled.

HERSHEY CHOCOLATE BARS

Nina Hammer Robison

- 1 c. sugar
- 1 stick oleo

Cream the above together.

- 4 eggs
- 1 c. flour
- 1 tsp. vanilla
- 1 (16 oz.) large can Hershey's syrup
- 1/2 tsp. salt
- 1/2 c. nuts (chopped)

Mix in order given and bake in greased sheet cake pan or cookie sheet at 350° for 25 minutes.

FROSTING:

- 2 T. butter
- 6 T. water
- 1 (6 oz.) pkg. chocolate chips
- 1 1/3 c. sugar

Mix frosting ingredients in saucepan. Cook until chocolate chips are melted and mixture is smooth (3 minutes). Do not overcook. Cool. Pour over chocolate bars.

CHERRY-O'S BAR

Ann Johnson

- 1/2 c. butter or margarine
- 1 pkg. yellow or devil's food cake mix
- 3 c. miniature marshmallows
- 1 (6 oz.) pkg. semi-sweet chocolate
- pieces or butterscotch pieces
- 3 c. Cherrios cereal
- 1 can sweetened condensed milk (14 oz.)

Heat oven to 350°. In oven melt butter in jelly roll pan (15 1/2x10 1/2x1 inch). Rotate pan until butter covers bottom. Sprinkle cake mix (dry) over butter. Sprinkle with marshmallows, butterscotch pieces or chocolate pieces and cereal. Pour milk evenly over top.

Bake about 25 minutes or until brown. (Tin foil may be needed over top while baking if cereal gets too brown.) While warm run knife around edges to loosen sides. Cool. Cut into bars 3x1 1/2 inches. Makes 30 bars.

PEANUT BUTTER LOGS (NO BAKE)

Lorraine Chellburg

- 1 c. peanut butter
- 1 c. powdered sugar
- 2 c. Rice Krispies
- 2 T. butter (melted)
- 1 c. powdered sugar
- 3 T. milk
- 1/2 tsp. vanilla
- Coconut

Mix peanut butter, powdered sugar, Krispies, melted butter and roll into little logs. Roll the logs in powdered sugar, milk and vanilla mixed together. Roll in coconut.

CHERRY FUDGE BARS

Bettie Isaacson

- | | |
|------------------------------------|-----------------------|
| 1 (4 oz.) chocolate pudding | 1 c. nuts (chopped) |
| 1 chocolate cake mix | 6 oz. chocolate chips |
| 1 c. maraschino cherries (chopped) | |

Cook pudding as directed on box. Add dry cake mix and cherries. Pour in jelly roll pan. Sprinkle uncooked batter with nuts and chocolate chips.

Bake 25 to 30 minutes in 350° oven.

FROSTED BARS

Edna Sankey

- | | |
|------------------------|-------------------------------|
| 1 stick oleo | 2 1/2 c. flour (sifted with 1 |
| 1 c. sugar | tsp. soda) |
| 1 tsp. vanilla | 1 egg |
| 1 c. crushed pineapple | 1 c. raisins |
| Dash of cinnamon | 1/2 c. nuts (chopped) |

Spread in floured jelly roll pan. Bake 15 to 20 minutes at 350°. Frost with powdered sugar icing while still warm. Cool and cut in bars.

LADY FINGERS

Velma Lervold

- | | |
|--------------|----------------|
| 1/4 lb. oleo | 1 c. pecans |
| 2 T. sugar | 1 tsp. vanilla |
| 1 c. flour | |

Mix together well. Shape into finger like rolls. Bake 30-40 minutes in 300° oven. Roll while warm in powdered sugar. Roll again in powdered sugar when cool.

FROSTED FRUIT BARS

Marie Newcomb

- | | |
|--------------------------------------|-------------------------------------|
| 1/2 c. butter <u>or</u> 1 stick oleo | 1 c. pineapple (partly drained) |
| 1 c. sugar | 2 1/2 c. flour |
| 1 egg | 1/2 c. nuts (chopped) |
| 1 tsp. soda | 1 c. dates, raisins <u>or</u> mixed |
| 1 tsp. vanilla | fruit |
| | Spices (if preferred) |

Mix soda with flour. Spread in 10 1/2x15 inch jelly roll pan. Spread with powdered sugar icing while still warm. Cut in squares.

RAISIN NUT SPICE SQUARES

Mrs. W. W. Aspegren

1 c. seedless raisins	1/4 tsp. salt
2 c. cold water	1 tsp. cinnamon
1/2 c. shortening	1 tsp. nutmeg
1 c. sugar	1/2 tsp. cloves
1 3/4 c. flour	2 T. cocoa
1 tsp. soda	1 egg (beaten)

Combine raisins and water and cook 10 minutes. Remove from heat and add shortening and cool. Sift all dry ingredients and add to cooled mixture. Add beaten egg, beat well and fold in nuts.

Bake in a large pan. Cut in squares and ice.

RAISIN BAR COOKIE

Thelma Sederlin

1/2 c. white sugar	2 c. flour
1/2 c. brown sugar	1 tsp. soda
1/2 c. oleo	Salt
1 c. raisins	Nuts
2 eggs	

Mix sugars, oleo and raisins and boil 5 minutes. Cool. Then add eggs, soda, salt and flour to first mixture and spread on oiled cookie sheet. Sprinkle with ground nuts and bake in 350° oven.

When almost cool, cut in squares. Frost with a powdered sugar frosting with lemon juice in.

CREAM CHEESE BROWNIES

Anjeannette Isaacson

1 (4 oz.) Baker's German sweet chocolate	3 T. butter
Melt German chocolate and butter over low heat, stir and cool.	
2 T. butter	3/4 c. sugar
1 (3 oz.) pkg. Philadelphia cream cheese	1/2 c. flour
1/4 c. sugar	1/2 tsp. baking powder
1 egg	1 tsp. salt
1 T. flour	1 tsp. vanilla
1/2 tsp. vanilla	1/2 tsp. almond
2 eggs	1/2 c. nuts

Blend butter and cheese, add sugar and egg (cream), then beat in flour and vanilla. Set aside. Beat eggs until light color. Add sugar slowly, add baking powder, salt and flour. Blend in chocolate mixture, add vanilla, almond and nuts. Spread 1/2 of chocolate batter in 8 or 9 inch pan, top with cheese mixture, then top with balance of chocolate mixture. Bake 30 to 40 minutes in 350° oven.

NAPOLEON CREMES

Loisann Tuley

1/2 c. butter
 1/4 c. sugar
 1/4 c. cocoa
 1 tsp. vanilla
 1 egg (slightly beaten)
 2 c. graham cracker crumbs
 1 c. coconut (flaked)

1/2 c. butter
 3 T. milk
 1 (3 3/4 oz.) pkg. vanilla instant
 pudding
 2 c. powdered sugar
 1 (6 oz.) pkg. semi-sweet chocolate
 chips
 2 T. butter

Combine first four ingredients in top part of double boiler. Cook until butter melts. Stir in egg. Continue cooking until mixture thickens. Blend in crumbs, coconut.

Press into 9 inch square pan. Cream 1/2 c. butter well. Stir in milk, pudding and powdered sugar. Beat until fluffy. Spread evenly over crust. Chill until firm.

Melt chocolate and butter over simmering water in double boiler; cool. Spread over pudding layer. Chill. Cut into 1 1/2 inch squares. This can be used as candy or cookies.

APRICOT BARS

Mrs. Geo. Larson

1 1/2 c. flour
 1 tsp. baking powder
 1/4 tsp. salt
 1 c. brown sugar

1 1/2 c. quick oatmeal
 3/4 c. oleo or butter
 Apricot or cherry preserves

Sift flour, baking powder, salt. Then add brown sugar, oatmeal. Cut in oleo. Press 2/3 the mixture in 7x11 inch pan or a little larger for thinner bars. Spread apricot or cherry preserves over crumbs and press remaining crumbs on top. Bake 30 minutes at 350°.

SPICY APPLE BARS

Florence Hammer

2/3 c. margarine
 1 c. sugar
 2 eggs (unbeaten)
 1 c. flour (sifted)
 1 tsp. baking powder
 1 c. rolled oats

1 1/2 c. pared apples (diced)
 1/2 tsp. soda
 1 tsp. cinnamon
 1/2 tsp. nutmeg
 1/4 tsp. cloves
 1/2 c. walnuts (chopped)

Cream sugar and margarine; adding eggs one at a time, beating well after each addition. Sift all dry ingredients together except oats. Add to first mixture with apples and oats. Spread in oblong cake pan and bake at 350° for 20 to 25 minutes. May be frosted with powdered sugar frosting and cut in squares.

LEMON BARS

Diane Perry Hanson

1 3/4 c. flour	4 T. flour
1/2 c. powdered sugar	2 c. sugar
2 sticks oleo	6 T. lemon juice
4 eggs (beaten)	

Mix flour, powdered sugar and oleo, as for pie crust. Place in 13x9 inch pan. Bake at 350° for 20 minutes.

Beat eggs, mix flour, sugar and lemon juice and fold in beaten eggs. Pour over crust. Bake 25 minutes in 350° oven. Lemon extract can be used.

GOLDEN BAR BROWNIES

Maxine Florell

2/3 c. oleo	2 tsp. baking powder
2 c. brown sugar	1 tsp. vanilla
2 eggs (beaten)	1/2 c. nuts
1 1/2 c. flour	

Blend well together all ingredients. Bake at 350° until done.

APPLE BAR DANISH

Mary Larson

2 1/2 c. flour	1 egg white
1 tsp. salt	1 c. corn flakes (crushed)
1 c. shortening	4 apples (sliced)
1 egg yolk	1 c. sugar
Milk enough to make 2/3 c. with egg	1 tsp. cinnamon

Sift flour and salt. Add shortening and mix as pie crust. Add egg yolk and enough milk to make 2/3 c.

Roll out 1/2 the dough, put in a pan. Sprinkle over the dough corn flakes, apples, sugar, cinnamon. Roll out other half of pastry and put on top, sealing the edges.

Bake at 350° for 1 hour. When almost done, beat 1 egg white and put over crust. Bake until golden brown. When done, but still hot, spread on powdered sugar frosting. Bake this on a cookie sheet. Cut in bars.

PECAN FINGERS

Mrs. Arnold Perry

1/4 lb. butter	1 tsp. vanilla
4 T. powdered sugar	1/2 c. pecans (chopped)
1 c. flour	

Thoroughly blend all ingredients together. Pinch off enough to form a finger 3 or 4 inches long when rolled between hands. Bake at 300° for 30 minutes. Roll in powdered sugar.

DANISH APPLE BARS

Verlene Veteto

2 1/2 c. flour (sifted)	1 c. corn flakes (crushed)
1 tsp. salt	4 large cooking apples
1 c. shortening	1 c. sugar
1 egg (slightly beaten) and milk to make 2/3 c. liquid	1 tsp. cinnamon

Blend flour, salt and shortening with pastry blender or knives till mixture resembles corn meal. Slowly add egg mixture until ingredients are moistened.

Divide dough in half. Roll 1/2 in rectangle about 12x17 inches. Place in greased jelly roll pan 15x10x1 inch, bringing pastry up the sides, sprinkle corn flakes over pastry, arrange apples (peeled and sliced) evenly over corn flakes.

Combine sugar and cinnamon and sprinkle over apples. Roll out other 1/2 of pastry into a 10 1/2x15 1/2 inch rectangle, place over apples, moisten edges with milk and pinch top layer to bottom.

Beat egg whites stiff and brush over top crust. Bake at 400° for 1 hour. While still warm, ice with glaze.

SUGAR GLAZE:

1 c. confectioners' sugar (sifted)	1 T. water
	1/2 tsp. vanilla

SPECIAL "K" BARS

Idolila Berry

1/2 c. white sugar	1/2 tsp. vanilla
1/2 c. white syrup	3 c. Special "K" cereal
3/4 c. crunchy peanut butter	

Bring sugar and syrup just to a boil. Remove from heat. Add rest of ingredients. Spread in buttered pan.

Melt 1/2 pkg. chocolate chips, 1 pkg. butterscotch chips; spread on top for frosting.

BUTTERMILK BROWNIES

Mary Larson

1 c. water	2 eggs
2 sticks margarine	1/2 c. buttermilk
1/4 c. cocoa	1/2 tsp. salt
1/2 c. shortening	1 tsp. vanilla
2 c. flour	1 tsp. soda
2 c. sugar	1/4 c. cocoa
1/2 c. buttermilk	1 box powdered sugar

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BUTTERMILK BROWNIES (Continued).

Combine and bring to a boil the water, 1 stick margarine, cocoa and shortening. Add flour, sugar, eggs, salt, buttermilk, vanilla, soda. Mix thoroughly.

Bake 20 minutes on oiled cookie sheet in 350 to 375° oven.

Combine 1 stick margarine, cocoa, buttermilk. Bring to a boil, remove from heat and add powdered sugar. Beat until smooth.

Frost brownies while hot. They may be frozen in pan covered with plastic.

BUTTERSCOTCH CHIP CANDY

Bernice Melby

1 stick oleo	3/4 c. sugar
1 pkg. butterscotch chips	1/2 c. nuts (cut)

In a 9x9 inch greased pan, put nuts in bottom. Boil oleo and sugar 7 minutes. Be sure not to scorch. Pour over nuts, sprinkle butterscotch chips on top and cover for 2 minutes. Spread the chips and nuts. Cool and break up.

RED STRAWBERRY CANDY

Barbara Anderson

1 large pkg. strawberry
Jello 2/3 c. Eagle Brand milk
 2 c. coconut

Mix and shape into strawberries. Decorate with green butter frosting. Chill.

"K" CANDY

Anjeannette Isaacson

1 c. white sugar 8 oz. (1 c.) chunk peanut butter
1 c. white syrup 4 c. Special "K" cereal

Bring syrup and sugar to a boil, add peanut butter. pour over "K" cereal. Drop by spoon on wax paper.

CHURCH WINDOW CANDY

Mrs. Claude Goodwin

1 (12 oz.) pkg. chocolate bits 1 (10 oz.) pkg. colored miniature
1 stick or 1/4 lb. butter or marshmallows
margarine Angel Flake coconut

Melt in double boiler the chocolate bits and butter. Cool. Add marshmallows. Mix thoroughly and form into rolls. Roll in coconut and place in refrigerator. Slice as needed.

The colored marshmallows make it look like church windows.

DIVINITY

Alice Hammer

2 c. sugar	2 egg whites
1/2 c. light corn syrup	1 tsp. vanilla
1/2 c. hot water	1/2 c. nuts
1/4 tsp. salt	

In 2 qt. saucepan combine sugar, syrup, water and salt. Cook and stir until sugar is dissolved and mixture is boiling. Cook to hard boil stage (250°) without stirring. Wipe crystals from sides of pan several times.

Remove from heat. Immediately beat egg whites stiff. Pour hot syrup slowly over beaten egg whites, beating constantly at high speed on mixer (5 minutes). Add vanilla and beat until mixture begins to lose its gloss. Add chopped nuts.

Drop divinity from a teaspoon onto a cookie sheet or into a 9 inch square pan.

CARNATION 5 MINUTE FUDGE

Alice Hammer

2/3 c. Carnation milk (undiluted)	1 tsp. vanilla
1 2/3 c. sugar	1 1/2 c. marshmallows (diced)
1/2 c. nuts (chopped)	1 c. semi-sweet chocolate pieces

Combine milk with sugar in saucepan. Heat to boiling. Cook five minutes, stirring constantly. Remove from heat. Add nuts, vanilla, marshmallows and chocolate. Stir until all are melted.

Pour into a buttered 9 inch square pan. Cool and cut into squares.

HOLIDAY FUDGE

Alice Greenslade

4 c. sugar	1 can Eagle Brand milk
1 can Carnation milk (large)	2 (12 oz.) pkgs. butterscotch bits
1 stick butter <u>or</u> oleomargarine	1 (12 oz.) pkg. milk chocolate bits
1 (7 oz.) jar marshmallow creme	1 c. candied cherries (chopped)
1 T. vanilla	1 c. coconut

Cook sugar, milk and butter to soft ball stage. Remove from fire. Blend in remaining ingredients. Beat until thick.

Pour into 13x9x2 inch pan and refrigerate.

In a pinch - good use of our wits may help us out.

BUTTER MINTS

Beth Johnson

3 T. butter	1 tsp. vanilla
1/4 c. cream	2 tsp. peppermint extract
1/4 tsp. salt	1 lb. powdered sugar

Sift sugar and add rest of the ingredients. Add desired coloring. Mix well. Fill the mint mold with granulated sugar and pour out.

Roll little of mint mixture in fingers, press firmly into mold and pop out. ~~immediately~~ on waxed paper.

SUGAR POPCORN

Mrs. Reuben Johnson

1 T. shortening	1/4 c. popcorn
2 T. white sugar	

Put shortening in popper and let melt. Add sugar and popcorn. Let pop.

POPPYCOCK

Janet Lervold

2 qts. corn (popped)	1 c. margarine
1 1/3 c. pecans	1 tsp. vanilla
2/3 c. almonds	1/2 c. clear syrup
1 1/3 c. sugar	

Mix popped corn and nuts on cookie sheet. Combine sugar, margarine and syrup in 1 1/2 qt. saucepan. Bring to boil, stirring often, boil 15 to 20 minutes till mixture is caramel color.

Remove from heat, add vanilla. Pour over popped corn and coat well. Spread out to dry. Break apart and store in tight container. Yield: 2 lbs.

MARSHMALLOW POPCORN BALLS

Janet Lervold

6 T. margarine	1/2 of 3 oz. pkgs. Jello (3 T.)
3 c. tiny marshmallows	3 qts. popped corn (unsalted)

Melt margarine, add marshmallows. Melt. Blend in Jello. Pour over corn, mixing well. With buttered hands form into balls. Yield: 12 medium or 18 small balls.

Despite this jet age, man hasn't invented anything
that goes faster than a vacation.

OVEN CARAMEL CORN

Dorothy Loring

15 c. corn (popped) 1/4 c. light corn syrup
 1 c. brown sugar (packed) 1/2 tsp. salt
 1/2 c. butter or margarine 1/2 tsp. soda

Put corn in large pan. Mix sugar, shortening, syrup and salt in saucepan. Bring to boil. Simmer for 5 minutes. Take pan off heat and stir in soda until it is foamy.

Pour it over popped corn, stirring so it is all covered. Bake the caramel corn 1 hour, stirring every 15 minutes. Let cool. Store in tightly covered containers.

OVEN CARAMEL CORN

Kristin Tuley

8 qts. corn (popped) 1 tsp. salt
 2 c. brown sugar 1 c. margarine
 1/2 c. white corn syrup 1/2 tsp. soda

Combine sugar, syrup, salt and margarine. Cook over medium heat. Boil for 5 minutes. Remove from heat and add soda. Stir briskly.

Pour over corn and pour onto greased cookie sheets. Bake 1 hour in 250° oven. Stir several times. Peanuts can be added.

PEANUT BUTTER BALLS

Barbara Anderson

1 lb. butter 3 lbs. powdered sugar
 2 lbs. peanut butter 4 extra large Hershey chocolate bars

Mix butter, peanut butter and sugar together. Form into bite size balls. Melt chocolate bars. Dip balls in chocolate. Chill.

CHOCOLATE BALLS

Karla Jo Tuley

1 stick margarine BALL COVERING:
 16 oz. peanut butter 6 oz. bag milk chocolate chips
 1 lb. powdered sugar 6 oz. bag semi-sweet chips
 4 1/2 c. Rice Krispies 1/3 bar paraffin

Cream together margarine and peanut butter. Add powdered sugar and Rice Krispies. Roll into balls and coat with the following covering.

BALL COVERING:

Melt milk chocolate chips and semi-sweet chips and paraffin in top of double boiler. Makes 75-1 1/2 inch balls.

T V OR PARTY MIX

Debra Tuley

- | | |
|------------------------------|-----------------------------------|
| 1 1/2 c. Cheerios | 1/2 c. butter <u>or</u> margarine |
| 1 1/2 c. Rice Chex | 4 tsp. Worcestershire sauce |
| 1 1/2 c. Wheat Chex | 1/2 to 1 tsp. garlic salt |
| 2 c. slim pretzel sticks | 1 tsp. onion salt |
| 1 c. salted skinless peanuts | 1 tsp. celery salt |

Heat together the margarine, Worcestershire sauce, garlic salt, onion salt and celery salt and pour over other ingredients.

Bake in a flat pan for 45 minutes in a 250° oven. Stir every 15 minutes.

OVEN CARAMEL POPCORN

Mary Larson

- | | |
|-------------------------------------|-------------------------|
| 2 c. brown sugar | 1 tsp. salt |
| 2 sticks butter <u>or</u> margarine | 1 tsp. soda |
| 1 1/2 c. corn syrup | 1 tsp. butter flavoring |
| 6 qts. corn (popped) | Nutmeats (if desired) |

Boil brown sugar, butter, syrup and salt for 5 minutes. Remove from heat and add baking soda and butter flavoring. Stir well and pour over popcorn (nuts) and spread on cookie sheet.

Place in a 200° oven for 1 hour, stirring at 15 minute intervals. Remove from oven and let cool. Store in covered containers to keep crisp. Can also be frozen.

OVEN STYLE CARAMEL POPCORN

Diane Perry Hanson

- | | |
|-------------------|------------------------|
| 2 c. brown sugar | 1 tsp. vanilla |
| 2 sticks oleo | 1/2 tsp. soda |
| 1/2 c. Karo syrup | 6-8 qts. corn (popped) |
| 1 tsp. salt | |

Bring to boil in 2 qt. saucepan, the first 4 ingredients. Boil 5 minutes, stirring constantly but do not overboil. Add vanilla and soda, stirring after each addition. Pour over corn.

Place on 2 cookie sheets. Bake 1 hour in 225° oven, stirring 3 or 4 times.

CARAMEL CORN

Bernice Melby

- | | |
|--------------------|----------------|
| 1 1/3 c. sugar | 1 c. oleo |
| 1/2 c. light syrup | 1 tsp. vanilla |
| 8 c. corn (popped) | 1 c. nuts |

Boil sugar, syrup and oleo till caramel color, stirring all the time (be sure not to scorch). Pour over corn and nuts and stir. Cool.

CAKE BROWNIES AND FROSTING

Cynthia Larson

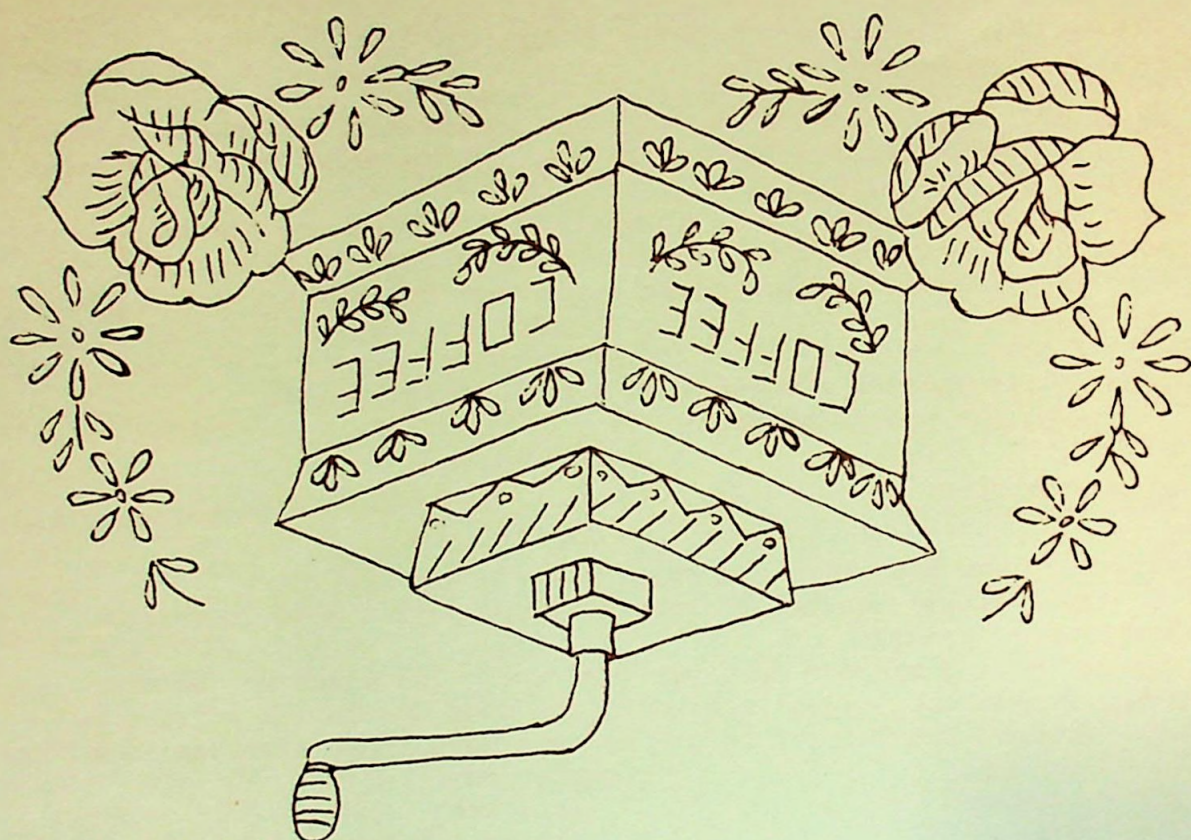
1 1/2 sticks oleo	1/2 c. buttermilk
4 T. cocoa	1 tsp. vanilla
1 c. cold water	1/4 tsp. salt
2 c. flour	1 tsp. soda
2 c. sugar	2 eggs

Bring to a boil the oleo, cocoa and cold water. In bowl have flour and sugar. Pour boiling mixture over this and mix as you pour. Add buttermilk, vanilla, salt, soda and eggs. Mix well.

Bake on greased cookie sheet in a 350° oven for 20 minutes. Cool cake five minutes and frost.

FROSTING:

Mix and boil 1/2 stick oleo, 3 T. cocoa and 3 T. buttermilk. Remove from heat and add 1/2 c. nuts, vanilla and 2 1/2 c. powdered sugar.



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DESSERTS

TOASTED ANGEL DESSERT

Betty Melby

1 angel food cake (12 oz.)	1/4 + tsp. cinnamon
1/2 c. butter <u>or</u> margarine	1/4 + tsp. nutmeg
1/2 c. brown sugar (packed)	1 c. sour cream <u>or</u> whipped cream
1 T. lemon juice	1 c. fresh <u>or</u> frozen fruit

Cut cake into 6 slices. In a small bowl beat butter, brown sugar, lemon juice and cinnamon. Spread on all sides.

Toast both sides under broiler. Serve warm topped with sour cream and berries. (Good with peaches, strawberries, raspberries.)

PINEAPPLE WHIP

Esther Hammer

2 c. cream	2 envelopes Knox gelatin
2 c. milk	1 medium can crushed pineapple
1/2 c. sugar	(drained)
Pinch of salt	1/2 c. nuts

Dissolve the gelatin in 1/2 c. cold water. To dissolve, sprinkle gelatin over cold water, stir over low heat constantly until dissolved, 2 or 3 minutes in 2 qt. pan, until there are no visible granules in liquid.

Whip cream, add sugar, then milk and salt. Fold in gelatin mixture, then pineapple and nuts.

PINEAPPLE ROLL

Lena M. Fogelberg

4 eggs	4 T. water
Beat the above together.	
1 small can crushed pineapple	1 tsp. baking powder
1 c. flour	1 pinch of salt
1 c. sugar	1 tsp. vanilla

Beat eggs with water, beat well. Add dry ingredients sifted together. Fold into egg mixture. Add flavoring. Bake in 350° oven on cookie sheet, 20 to 25 minutes. Turn out on damp cloth and roll up as for jelly roll.

Thicken pineapple juice with corn starch using water and sugar to taste. Unroll your sheet cake and spread with thickened pineapple juice.

DATE ROLL

Vivian Erickson

1/2 lb. marshmallows (diced) 1 T. sugar
 1/2 lb. dates (chopped fine) 1 tsp. vanilla
 1/2 lb. nuts (chopped) 1/2 pt. cream (whipped)
 1/2 lb. graham crackers (rolled)

Mix thoroughly and make into roll. Chill. Slice and serve.

DATE PUDDING

Schane Clark

3/4 lb. dates (chopped) 1 egg (well beaten)
 1 c. hot water 1 c. flour
 1 tsp. soda 1 c. nuts (chopped)
 3/4 c. sugar 1 T. vanilla
 1 T. butter

Pour water and soda over dates; let cool. Cream sugar, butter and egg; add to date mixture. Add rest of ingredients. Bake in slow oven at 325° for 50 to 60 minutes.

PEACH DELIGHT

Mary L. Wilson

2 dozen marshmallows or 1 c. butter or oleo
 2 c. miniature marshmallows 1 tsp. vanilla
 1 c. nuts (chopped) 2 egg yolks
 2 c. sugar 2 c. peaches
 3 c. graham cracker crumbs (rolled)

Cream sugar, butter and egg yolks. Add drained, mashed peaches and marshmallows. Fold in nuts.

Put layer of crumbs in 13x9x2 inch pan, then layer of peach mixture, alternate with several layers, ending with crumbs on top. Chill. Serve with whipped cream.

STRAWBERRY DELIGHT

Thelma Larson

TOPPING:

1/2 c. butter 1 c. flour
 1/4 c. brown sugar (packed) 1/2 c. nuts (chopped)

Mix all the topping ingredients lightly and put in oblong pan. Bake at 400°. Stir occasionally until golden brown (about 15 minutes). When brown, press half of mixture in bottom of large glass baking pan. Reserve half for spreading over top of dessert.

Continued Next Page.

STRAWBERRY DELIGHT (Continued).FILLING:

- | | |
|----------------------------|----------------------------------|
| 1 pkg. frozen strawberries | 2 egg whites |
| 1 c. sugar | 1 T. lemon juice |
| 1 tsp. vanilla | 1/2 pt. whipping cream (whipped) |

Place strawberries, egg whites, sugar, lemon juice and vanilla in a large mixing bowl, using an electric beater. Beat 20 minutes. Fold in whipped cream, pour in baking dish. Top with remaining crumbs and freeze. Cut into squares.

FROSTY STRAWBERRY SQUARES

Janet Lervold

- | | |
|---------------------------|----------------------------------|
| 1 c. flour (sifted) | 1 c. sugar |
| 1/4 c. brown sugar | 2 c. fresh strawberries (sliced) |
| 1/2 c. margarine (melted) | 2 T. lemon juice |
| 1/2 c. walnuts (chopped) | 1 c. whipping cream (whip) |
| 2 egg whites | |

Stir flour, brown sugar, margarine and nuts together. Spread evenly in shallow baking pan. Bake 20 minutes in 350° oven, stirring occasionally. Sprinkle 2/3 of these crumbs in 13x9x2 inch pan.

Combine egg whites, sugar, strawberries, lemon juice in large bowl and beat at high speed to stiff peaks about 10 minutes. Fold in whipped cream. Spoon over crumbs and top with remaining crumbs.

Freeze 6 hours or overnight. Cut in 10 or 12 squares. Trim with whole strawberries. Use one 10 oz. pkg. frozen berries, partially thawed - reduce sugar to 2/3 c.

STRAWBERRY DESSERT (Serves 24)

Lena M. Fogelberg

- 4 3 pkgs. strawberry Jello
1 pkg. lemon Jello
- | |
|--------------------|
| 4 c. boiling water |
| 1 pint cream |

Dissolve Jello in hot water and chill until nearly ready to set. Whip until nearly setting.

Whip cream and add to Jello. Have ready 1 long angel food or round one, cubed and spread over 2 cake pans (15x9 inches). Pour Jello over cake cubes. Let set.

BLUEBERRY DESSERT

Erma Lervold

- | | |
|--|-----------------------------|
| 16 graham crackers | 1/2 c. sugar |
| 1/2 c. powdered sugar | 1 can blueberry pie filling |
| 1/4 c. butter (melted) | 1 tsp. lemon juice |
| 2 whole eggs | 1/2 pt. whipping cream |
| 1 large pkg. Philadelphia cream cheese | |

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BLUEBERRY DESSERT (Continued).

Mix graham crackers, powdered sugar and butter and pat into 9x13 inch greased pan.

Beat eggs, add sugar. Add cheese and beat well. Place over crumb crust and bake 20 minutes at 350°. Cool. Mix blueberry pie filling and lemon juice. Spread on top and chill 8 hours before serving. Whip cream and spread over blueberries 3 hours before serving.

MICHIGAN CHERRY PUDDING

Irene Moe

1 c. white sugar
1 c. flour (sifted)
1 tsp. baking soda
1/4 tsp. salt

1 c. tart cherries
1 egg (well beaten)
1/2 tsp. vanilla or almond

Drain cherries. Sift dry ingredients into bowl and add remaining ingredients in order given. Beat until cherries are almost dissolved and the stiff batter becomes thinner.

Spread in a greased and floured 9x9 inch baking pan. Bake at 350° for 30 minutes.

VARIATIONS: Add 1/2 c. chopped nuts to batter before baking and serve with whipped cream.

Or, serve with hot sauce made of cherry juice, thickened with corn starch and sugar to taste and 1 T. butter.

CHERRY REFRIGERATOR DESSERT

Vernice Cardwell

1/3 lb. or 1 pkg. graham
cracker crumbs
1 large bag marshmallows
1 c. milk

1 c. whipped cream or Cool Whip
2 cans cherry pie filling
1/2 tsp. almond extract
Almonds (slivered)

Cover bottom of baking dish 8x12 inches with half the crumbs, heat marshmallows in milk until dissolved. Chill. When cool, add whipped cream or Cool Whip. Spread 1/2 of marshmallow and cream mixture on crumbs, add extract to pie filling.

Spread over the marshmallow mixture. Cover with layer of cracker crumbs, spoon rest of marshmallow mixture on top and chill 4 hours. Sprinkle with almonds before serving.

CHERRY CRUNCH

Genevieve Melby

- | | |
|----------------------------|--------------------------------|
| 1 c. quick cooking oatmeal | 1 stick margarine |
| 1/2 c. flour | 1 large can cherry pie filling |
| 1 c. sugar | |

Combine oatmeal, flour and sugar and cut in margarine until mixture becomes crumbly. Put half of mixture in buttered 8 inch layer pan. Add pie filling. Spoon remaining mixture over filling.

Bake 45 minutes in a 350° oven.

CHERRY CRUNCH

Millie Erickson

- | | |
|------------------|-------------------------|
| 1 c. flour | 1/2 c. butter (melted) |
| 1 c. oatmeal | 1 c. cherry pie filling |
| 1 c. brown sugar | |

Mix first 4 ingredients. Place half of crumbly mixture in greased pan and add pie filling. Cover with balance of crumbs and sprinkle lightly with water. Bake at 325° for 30 minutes. Serves 6.

CHERRY DESSERT

Mrs. Carl E. Larson

- | | |
|-----------------------------------|-------------------------|
| 1 2/3 c. graham cracker crumbs | 1 pkg. marshmallows |
| 1/4 c. sugar | 1 c. milk |
| 1/4 c. soft butter <u>or</u> oleo | 1 c. Dream Whip |
| | 1 c. cherry pie filling |

CRUST:

Combine graham cracker crumbs, sugar and soft margarine. Cover bottom of pan with crust, reserving half for top.

FILLING:

Heat 1 large bag of marshmallows and 1 c. milk until marshmallows are dissolved. Chill. When cool, fold in Dream Whip. Pour over crust. Put cherry pie filling over that. Cover with remainder of graham cracker mixture. Chill.

RASPBERRY DESSERT

Vivian Erickson

- | | |
|--|---------------------------------|
| 1 pkg. frozen raspberries (thawed and drained) | 1 pkg. Dream Whip |
| 10 oz. marshmallows | 10 oz. vanilla wafers (crushed) |
| | 4 T. margarine |

Combine crushed wafers with the margarine. Put 1/2 in bottom of 9 inch square pan. Melt marshmallows in raspberry juice. Add berries. Fold into whipped Dream Whip (according to directions on pkg.) Pour over crumbs and top with remaining crumbs.

RASPBERRY DESSERT

Janice Janasek

1 (6 oz.) pkg. raspberry gelatin 1 c. applesauce
 2 c. boiling water 1 c. miniature marshmallows
 1 pkg. frozen red raspberries 1 (8 oz.) carton sour cream

Dissolve gelatin in boiling water; add frozen raspberries and applesauce. Mix well; pour into 8-9 inch square pan. Refrigerate until thickened.

Combine marshmallows and sour cream; refrigerate until marshmallows are dissolved. Whip marshmallow mixture; spread over gelatin. Refrigerate to set topping. Cut into squares to serve. Yields 6 to 9 servings.

MOCK PLUM PUDDING

Mrs. Dale Ainsworth

1 pkg. lemon Jello 1/4 tsp. salt
 3/4 c. Grape Nuts 1/4 tsp. cloves
 3/4 c. dates 1/4 tsp. nutmeg
 1 c. candied fruit mix 3/4 c. nuts

Dissolve Jello in 2 c. boiling water. Let stand 1 hour. Add ground dates, diced mixed fruit, spices, salt and nuts. Put in small molds to cool. Serve with whipped cream.

GLORIFIED RICE

Lena M. Fogelberg

1 can pineapple tidbits 1 c. whipping cream
 1 c. Minute Rice 1 T. sugar
 3/4 tsp. salt 1 c. marshmallows (diced)
 6 maraschino cherries (diced)

Drain pineapple, measure syrup, add water to syrup to make 1 1/4 c. Bring to a boil, stir in rice, and salt and cover.

Remove from heat, let stand 15 minutes. Add cherries and pineapple, chill thoroughly. Combine cream and sugar, whip. Fold in whipped cream and marshmallows into rice. Serves 8.

BUTTERMILK PUFFS

Judith Anderson

2 c. flour 1 tsp. salt
 1/4 c. sugar 3/4 c. buttermilk
 1 tsp. baking powder 1/4 c. cooking (salad) oil
 1/2 tsp. soda 1 egg
 1 tsp. nutmeg

Sift dry ingredients together. Stir in buttermilk, oil and egg with fork. Beat till smooth. Drop with teaspoon into hot fat. Fry till golden brown. Roll in sugar.

CREAM PUFFS

Blanche Erickson

1 c. boiling water 3 eggs
 1/2 c. oleo 1 c. flour (sifted)

Bring water and oleo to a boil, then stir in flour. Let cool. Add eggs, one at a time until the mixture is smooth. When cool shape 1 1/2 tsp. of dough on a greased cookie sheet (piled up high) in rounds for cream puffs. Bake 35 minutes in 400-450° oven.

When done cut in the top of each puff and lift up lids to fill the hole inside with cream filling.

FILLING:

3 eggs Dash of salt
 2/3 c. sugar 1 tsp. vanilla
 2 c. milk 2 tsp. butter
 1/4 c. corn starch 1/2 tsp. lemon extract

Cook ingredients until thick, about 10-15 minutes, stirring constantly. When cool, add vanilla, butter and extract.

GRAHAM CRACKER CUSTARD DESSERT

Iona Tuley

CRUMB CRUST:

20 graham crackers 5 T. brown sugar
 (rolled fine) 5 T. butter

Combine ingredients with a pastry blender until well mixed. Spread 1/2 of mixture in a 9x13 inch cake pan. Put remaining 1/2 aside to be used later.

CUSTARD:

2/3 c. sugar 1 c. shredded pineapple (drained)
 2 eggs (separated) 1/2 c. nutmeats (broken)
 1/2 c. milk 1 c. whipping cream
 1 T. plain gelatin 1 tsp. vanilla
 (1 envelope)
 1/2 c. cold water

Mix sugar and well beaten eggs. Add milk and cook in double boiler until mixture thickens slightly. Remove from heat and add gelatin which has been soaked in a little cold water. Cool, then fold in stiffly beaten egg whites. Whip cream and fold into mixture. Stir in pineapple, nuts and vanilla. Pour mixture into cake pan. Sprinkle with remaining crumbs and let set.

GRAHAM CRACKER DESSERT

Mrs. Reuben Johnson

- | | |
|----------------------|---|
| 1 lb. marshmallows | 2 c. pineapple <u>or</u> No. 2 can fruit cocktail |
| 1 c. milk | |
| 2 c. cream (whipped) | 1/2 lb. graham crackers |

Melt marshmallows and milk and cool. Fold fruit in whipped cream and add to first mixture. Sprinkle 1/4 lb. graham cracker crumbs on bottom of pan. Pour mixture over crumbs, then sprinkle crumbs on top. Let stand.

MARSHMALLOW DESSERT

Helen Sankey

- | | |
|--------------------|----------------------------|
| 48 marshmallows | 3 T. creme de menthe |
| 1 1/2 c. milk | Graham cracker crumb crust |
| 2 pkgs. Dream Whip | |

Melt marshmallows in hot milk. Cool. Whip Dream Whip, add to marshmallow mixture. Add creme de menthe. Press the crumb crust into an oblong Pyrex dish and pour mixture over this. Chill.

MARSHMALLOW PUDDING

Gladys Hugos

- | | |
|-----------------------------------|------------------------------|
| 1 c. milk | 1 bottle maraschino cherries |
| 28 marshmallows | 1 c. cream (whipped) |
| 1 can crushed pineapple (drained) | 8 graham crackers |

Heat milk in double boiler. Add marshmallows and stir until dissolved. Cool, then add pineapple, drained and cut maraschino cherries, 1 c. whipped cream.

Roll graham crackers. Sprinkle in bottom of square pan. Add above mixture and sprinkle crumbs on top. Chill, cut in squares and serve plain or with whipped cream on top.

FINGER JELLO

Idolia Berry

- | | |
|------------------------|--------------------------------|
| 3 pkgs. flavored Jello | 4 envelopes unflavored gelatin |
| 3 c. boiling water | 1 c. cold water |
| 3 T. lemon juice | |

Dissolve Jello in boiling water. Meanwhile dissolve unflavored gelatin in cold water. Mix two mixtures together and add lemon juice.

GOOD JELLO DESSERT

Mrs. Claude Goodwin

- | | |
|--------------------|-------------------------|
| 1 c. boiling water | 1 pt. vanilla ice cream |
| 1 pkg. red Jello | 1 pt. strawberries |

Mix boiling water and Jello together well. Add ice cream to hot Jello mixture. Add strawberries. Freeze.

BLUEBERRY ICEBOX DESSERT

Helen Baker

- | | |
|------------------------------|----------------------------------|
| 1/2 lb. pkg. vanilla wafers | 1 can blueberry pie filling |
| 1/2 c. butter <u>or</u> oleo | 1/2 c. nuts (finely chopped) |
| 1/2 c. powdered sugar | 1 c. whipped cream (unsweetened) |
| 2 eggs (separated) | |

Crush wafers and put half in bottom of Pyrex dish. Cream shortening, powdered sugar and the egg yolks, then fold in beaten egg whites, spoon this over crumbs and smooth as best you can.

Spread pie filling over all. Sprinkle nuts over this and cover with whipped cream. Sprinkle remaining crumbs over this. Chill overnight. This fills a large rectangular Pyrex baking dish. Serves 15.

CHOCOLATE PUDDING

Nina Hammer Robison

- | | |
|-----------------|-----------------|
| 1/2 c. Bisquick | 2 c. milk |
| 3/4 c. sugar | 1 c. cold water |
| 1/3 c. cocoa | 1 tsp. vanilla |

Mix Bisquick, sugar and cocoa. Gradually stir in water and milk. Bring to a boil over medium heat; stirring constantly. Boil slowly about 1 minute. Add vanilla.

Remove from heat. Add about 1/3 c. miniature marshmallows if desired. May be served hot or cold with whipped cream.

BREAD PUDDING

Mrs. J. W. Smith

- | | |
|-------------------------|------------|
| 4 slices bread (broken) | 1 c. sugar |
| 2 c. milk | Coconut |
| 4 eggs (beaten) | Butter |

Beat milk, beaten eggs and sugar and pour over bread. Dot generously with butter. Sprinkle with coconut or what you wish. Bake 30 minutes in 375° oven.

BREAD PUDDING

Esther Hammer Stafford

- | | |
|--------------------|---------------------------|
| 4 eggs | 4 c. rich milk |
| 1/2 c. brown sugar | 1/2 tsp. cinnamon |
| 1/2 c. white sugar | 1/4 tsp. nutmeg |
| 1/4 tsp. salt | 1 tsp. vanilla |
| 1 T. butter | 1/2 c. raisins (optional) |
| 2 c. bread crumbs | |

Beat eggs, add sugar and milk and beat until sugar is dissolved. In a greased casserole, put bread crumbs and raisins in bottom, evenly distributed. Add vanilla to milk mixture, also salt and butter. Pour over bread crumbs. Sprinkle with cinnamon and nutmeg. Bake at 325° for 30-45 minutes.

LEMON WHIP

Mary L. Wilson

2 pkgs. lemon Jello	1 c. sugar
2 c. boiling water	1 medium can crushed pineapple
1 c. cold water	or 2 small cans
1 tall can condensed milk	2 c. small marshmallows

Mix 3 c. water with Jello, let it chill until it congeals, then whip. Whip the chilled milk, add sugar and add to Jello mixture. Add pineapple and marshmallows.

You may top with vanilla wafer or graham cracker crumbs but it is good without. Put in large 13x9x2 inch pan. Serves 18 people.

LEMON FLUFF

Mrs. Dean Sothers

1 large can milk (chilled)	1 c. sugar
1 pkg. lemon Jello	1/4 c. lemon juice
1 3/4 c. hot water	2 1/2 c. vanilla wafer crumbs

Dissolve Jello in hot water, add sugar and juice. Chill. Then whip. Whip milk and fold into Jello mixture.

Line a 9x13 inch pan with wafer crumbs. Pour mixture on. Put part of crumbs on top. Chill. Serve in squares with a maraschino cherry.

GLORIFIED RICE

Linda Hammer, Sis

2 c. rice (cooked)	1 c. miniature marshmallows
2 c. pineapple chunks	1 c. raw apple and banana (diced)
2 c. cream (whipped)	may be used if desired
1/2 c. sugar	

Cook raw rice in 1 1/2 c. salted water or milk until tender. Cool. Add pineapple and sugar to rice and mix. Add marshmallows.

Whip 1 c. sweet cream to make 2 c. whipped cream (other whipped topping may be used). Fold cream into rice. Add apples and bananas. Red cherries, strawberries or red raspberries or peaches may be used in place of pineapple.

People are lonely because they build walls instead
of bridges.

REFRIGERATED CHEESECAKE

Idolia Berry

- | | |
|----------------------------|------------------------------------|
| 1 pkg. lemon Jello | 1 (8 oz.) pkg. cream cheese (soft) |
| 1 c. hot water | 1 c. sugar |
| 1 tsp. lemon rind (grated) | 2 tsp. vanilla |
| 2 T. lemon juice | 1 can very cold Pet milk |

Combine Jello, water, lemon juice and rind. Mix cream cheese with sugar and vanilla. Add this to Jello mixture, set aside.

Whip evaporated milk until stiff. While mixer is on high speed, add Jello and cheese mixture to milk. Pour in long cake pan lined with the following graham cracker crust.

GRAHAM CRACKER CRUST:

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|----------------------------------|---------------------|
| 22 graham crackers (rolled fine) | 1 T. powdered sugar |
| 1/2 c. butter | |

Let cheesecake set overnight in refrigerator.

LEMON BISQUE

Idolia Berry

- | | |
|--------------------------|-------------------------------|
| 1 pkg. lemon Jello | 1 1/2 c. whipping cream |
| Juice of 2 lemons | 1 c. sugar |
| Rind of 1 lemon (grated) | 1 small can crushed pineapple |
| 2 c. boiling water | |

Dissolve Jello, lemon juice and rind in boiling water. Allow to partially set as in Bavarian Cream.

Mix cream, sugar, and pineapple and add to Jello mixture. Place crumbs of vanilla wafers in bottom of long pan. Pour Jello mixture over crumbs, smooth evenly. Cover with crumbs of vanilla wafers.

JELLY ROLL

Alice Greenslade

- | | |
|-----------------------------|----------------------|
| 5 eggs (beaten lightly) | 2 tsp. baking powder |
| 1 c. sugar (heaping) | 1/2 tsp. salt |
| 1 c. <u>plus</u> 1 T. flour | 1 tsp. lemon extract |

Beat eggs until light. Gradually beat in sugar. Add flour and remaining ingredients, gradually. Line a cookie sheet with waxed paper and grease.

Spread batter into pan. Bake 10 to 12 minutes in a 350° oven. Turn out on towel covered with powdered sugar. Roll towel in with cake, leave for a few minutes; then unwrap and spread with jelly. Roll up again, and wrap waxed paper around it until used.

FRUIT COCKTAIL DESSERT

Lena M. Fogelberg

2 large can fruit cocktail 1 large sack small marshmallows
 3 cans mandarin orange slices 8 bananas
 1 large bunch white grapes
 (halved) 2 medium cans pineapple tidbits
 1 large box frozen strawberries

Mix all ingredients together. Keep chilled. Serve with Hi-Ho crackers and mints. Makes 35-45 servings.

CARAMEL CUSTARD

Mrs. Algot Anderson

1 c. sugar 1 T. sugar
 2 c. milk 1 tsp. almond or vanilla extract
 4 eggs Salt

Caramelize 1 c. sugar in a heavy baking pan. Turn pan until inside is well coated with syrup. Let cool.

Scald milk, pour over slightly beaten egg, salt, sugar and flavoring. Beat together. Pour into pan. Set in pan of warm water. Bake 50 to 60 minutes in 350° oven.

BANANA SPLIT DESSERT

Iona Tuley

3 or 4 bananas 1 1/2 c. evaporated milk
 1/2 gallon Neopolitan ice cream 1 tsp. vanilla
 1 c. walnuts (chopped) 1 pt. whipping cream or 2
 1 c. chocolate chips envelopes Dream Whip
 1/2 c. butter Graham cracker crumbs
 2 c. powdered sugar

Cover bottom of 11x15 inch pan with graham cracker crust. Reserve 1 c. crumbs. Slice bananas crosswise and layer over crust. Slice ice cream in 1/2 inch thick slices and place over bananas. Sprinkle ice cream with 1 c. chopped walnuts. Freeze until firm.

Melt 1 c. chocolate chips and 1/2 c. butter. Add powdered sugar and milk. Cook mixture until thick and smooth, stirring constantly. Remove from heat and add 1 tsp. vanilla. Cool chocolate mixture then pour over ice cream; freeze until firm.

Whip cream until stiff. Spread over chocolate layer and top with reserved crumbs. Store in freezer. Remove 10 minutes before serving. Will keep for weeks.

It is not he who has little, but he who wants more
 who is poor.

MINT DELIGHT

Belle Florell

- | | |
|-----------------------------------|----------------------------------|
| 4 c. miniature marshmallows | 3/4 of a large pkg. of chocolate |
| 1 3/4 c. colored candy mints | Oreo cookies |
| 1 large pkg. Dream Whip <u>or</u> | |
| 2 c. cream | |

Beat Dream Whip until stiff. Add candy and marshmallows. Line bottom of pan 9x13 inches with crushed cookies. Pour in filling. Sprinkle top with more cookies. Let set 24 hours before serving.

RITZ CRACKER DESSERT

Mrs. Wilbur Hall

- | | |
|--------------------------|------------|
| 16 Ritz crackers | 1 c. sugar |
| 3 egg whites | 1 c. nuts |
| 1/4 tsp. cream of tartar | |

Roll crackers into crumbs. Beat egg whites until stiff, beat in sugar and cream of tartar. Mix all ingredients and put in greased and floured pan.

Bake at 350° for 30 minutes. Cool, top with whipped cream and coconut.

CORN FLAKE DESSERT

Mrs. Dale Ainsworth

- | | |
|---------------------------|------------------|
| 1 c. light brown sugar | 3 T. butter |
| 1 1/2 T. light corn syrup | 1 c. nuts |
| 1/3 c. milk | 4 c. corn flakes |

Mix sugar, corn syrup, milk and butter and cook to a very soft ball. Pour over corn flakes and nuts. Top with vanilla ice cream to serve.

QUICK PASCHA (Salad or Dessert)

Mrs. John Hanson

- | | |
|-----------------------------------|----------------------|
| 4 pkgs. (8 oz.) cream cheese | 3 egg yolks |
| 1/4 c. butter <u>or</u> margarine | 1 (4 oz.) jar citron |
| 1 1/2 T. vanilla | 1/2 c. almonds |
| 3/4 c. confectioners' sugar | |

Beat cheese, butter, vanilla, sugar and egg with electric mixer. Fold citron and nuts into cream mixture. Place circle of foil in bottom of 5 inch high plastic flower pot. Pour mixture into pot and freeze.

DATE ROLL

Velma Lervold

- | | |
|---------------------------------|------------------------------|
| 1 lb. dates (ground) | 1 lb. miniature marshmallows |
| 1 lb. nuts (chopped) | 2 c. cream (whipped) |
| 1 lb. graham crackers (crushed) | |

Save out some crushed graham crackers to roll it in, but mix all other ingredients with cream (whipped).

Shape into rolls and roll in graham cracker crumbs that were saved.

CROWN JEWEL DESSERT

Janice Janasek

- | | |
|------------------------|---------------------------------------|
| 3 c. boiling water | 1/4 c. sugar |
| 2 c. cold water | 1 pkg. lemon Jello |
| 1 c. pineapple juice | 1 1/2 c. graham cracker crumbs |
| 2 envelopes Dream Whip | 1/3 c. butter <u>or</u> oleo (melted) |

Prepare the 3 flavors of Jello separately, using 1 c. boiling water and 1/2 c. cold water for each. Pour each flavor in an 8 inch square pan. Chill overnight.

Then, mix pineapple juice and sugar, heat until dissolved. Dissolve lemon Jello in hot juice, then add 1/2 c. cold water. Chill until thickened.

Mix crumbs and butter, press in 9x13 inch pan; cool. Cut the firm Jello colors in 1/2 inch squares. Whip cream, blend with lemon Jello mixture. Fold in Jello cubes. Pour onto crumb mixture. Chill for several hours. Serves 16.

GRAHAM CRACKER PUDDING

Lena M. Fogelberg

- | | |
|-----------------------------|------------------------|
| 1 c. milk | 1 medium can pineapple |
| 1 lb. marshmallows (cut up) | 1 c. cream (whipped) |

Place milk and marshmallows in double boiler. Cook until dissolved. Cool. Add pineapple and 1 c. cream (whipped). Mix all together.

Crush graham crackers. Use to cover bottom of pan. Pour whipped cream mixture over crumbs and place remainder of crumbs (1/2 c.) on top. Refrigerate until set. This freezes well in freezer.

A few maraschino cherries, cut up, can be used to change flavor.

RICE PUDDING

Mrs. Alvin Peterson

1/2 c. rice	1/4 tsp. salt
4 c. milk	4 eggs
1/2 c. sugar	1 tsp. vanilla <u>or</u> 1/4 tsp. cinnamon
3 T. corn starch	8 T. sugar

Cook rice in water. Drain. Scald 3 c. milk in double boiler. Add rice. Mix sugar, corn starch, salt and 1 c. cold milk. Add to hot mixture. Cook 20 minutes.

Add egg yolks, slightly beaten. Cook 2 minutes. Pour into baking dish.

Cover with meringue made with 4 egg whites and 8 T. sugar. Brown in oven at 350° for 6 to 10 minutes. Serves 6 to 8 people.

PINK PARTY DESSERT

Linda Hammer

2 (10 oz.) pkgs. frozen straw- berry halves	1/2 c. sugar
1 (3 oz.) pkg. strawberry Jello	1 c. boiling water
	Angel food cake

Thaw and drain berries, reserving 3/4 c. syrup. Dissolve Jello and sugar in boiling water. Add syrup. Chill until thick.

Meanwhile cut cake into 1 inch cubes. Arrange half of the cake pieces in a 12x7 1/2x2 inch or 13x9x2 inch pan. Fold berries into Jello. Pour about half of mixture over cake. Top with remaining cake and Jello mixture. Chill until firm. Makes 12 to 15 servings.

CHERRY TORTE

Gwen Loring

2 eggs (beaten)	1 tsp. cinnamon
1 1/2 c. sugar	1 (No. 2) can sour pitted cherries
1 1/2 c. flour	1 c. nuts (chopped)
1 tsp. soda	2 T. butter (melted)
1/4 tsp. salt	

Combine eggs and sugar, add dry ingredients. Add cherries, nuts, butter and stir until cherries are well mixed. Pour into greased 11x7x1 1/2 inch pan.

Bake 40 minutes at 350°.

CHERRY SAUCE:

1/2 c. sugar	1 1/2 T. corn starch
1 c. cherry juice and water	- - -
	Vanilla ice cream

Mix the sugar with corn starch and slowly add juice and water. Cook until thick, stirring constantly. Serve sauce and ice cream with Cherry Torte.

BLUEBERRY TORTE

Mrs. Earl Janasek

8 oz. cream cheese 1 tsp. vanilla
2 eggs 1 can blueberry pie filling

First line a 6x10 inch pan with graham cracker crust. Then mix the cheese, eggs and vanilla thoroughly and pour over crust. Bake 20 minutes at 375°. Let cool.

Spread pie filling over this. Refrigerate. Cut in squares and serve with whipped cream.

APPLE PUDDING

Mrs. W. W. Aspegren

4 T. shortening Salt
1 c. sugar 1/2 tsp. cinnamon
1 egg (unbeaten) 1/2 tsp. nutmeg
1 1/2 c. flour 2 1/2 c. raw apples (chopped)
1 tsp. soda

Cream shortening and sugar, add egg, then the dry ingredients, lastly chopped apples.

Bake in a shallow pan for about 1/2 hour or until tester comes out clean. Serve with whipped cream. Bake in 350° oven.

APPLE PUDDING

Mrs. Dale Ainsworth

1 egg 1 heaping tsp. baking powder
3/4 c. sugar 1 large apple
2 T. flour 1/2 c. nuts

Beat egg, slowly add sugar, mix baking powder in flour and add peeled apple cut small and nuts.

Bake in a 6x10 inch pan 35 minutes in a 350° oven. Crust will rise to the top. Serve with whipped cream if desired.

VIRGINIA APPLE PUDDING

Mildred Anderson

1/2 c. butter or margarine 1/4 tsp. cinnamon
1 c. sugar 1 c. milk
1 c. flour (sifted) 2 c. cooked or canned apples
2 tsp. baking powder (sliced and drained)
1/4 tsp. salt

Melt butter in 2 qt. casserole dish. Combine sugar, flour, baking powder, salt, cinnamon and milk into a batter and pour into casserole dish on top of butter. Pile apples in center.

Bake in 375° (moderate oven) until batter covers fruit and crust browns, 30 to 40 minutes. Makes 4 to 6 servings.

YANKEE DOODLE APPLE DESSERT

Irene Moe

1/2 c. flour (sifted)	Dash of cinnamon
3/4 c. brown sugar (packed)	1 egg
1 tsp. baking powder	1/2 tsp. vanilla
1/4 tsp. salt	1 c. tart apples (chopped)
Dash of mace	1/2 c. walnuts (chopped)

Mix and sift first 6 ingredients. Stir in unbeaten egg and vanilla. Fold in apples and walnuts. Turn into well greased 8 inch pie pan. Bake at 350° for 25 to 30 minutes or until brown and crusty. Garnish with whipped cream sprinkled with cinnamon or top with scoops of vanilla ice cream.

APPLE NUT PUDDING

Alice Greenslade

3/4 c. sugar	1/2 tsp. salt
1 egg (well beaten)	1 c. tart apples (finely chopped)
1/2 c. enriched flour	1/2 c. walnuts (chopped)
1 tsp. baking powder	1 tsp. almond extract

Gradually add sugar to egg, beating until sugar is dissolved. Add sifted dry ingredients. Stir in remaining ingredients. Pour into greased 8 inch square pan. Bake in 350° oven 30 to 35 minutes. Serve warm or cold with whipped cream or Dream Whip. Or, make a frosting and use as a cake.

APPLE CRISP

Beth Johnson

1 c. rolled oats (quick <u>or</u> regular)	1 tsp. cinnamon
1/2 c. flour (sifted)	1/2 c. butter <u>or</u> oleo (1 stick)
1/2 c. brown sugar (packed)	4 c. tart apples (<u>p</u> eeled, sliced)
1/4 tsp. salt	

Preheat oven to 350°. Place oats, flour, sugar, salt and cinnamon in a bowl and mix to blend. Add butter or oleo and blend well with pastry blender or fork.

Arrange apples in buttered 8x8x2 inch or 2 qt. baking dish. Spread oatmeal mixture on top of apples and press down lightly. Bake 30 minutes or until topping is brown and apples tender, when tested with a fork.

APPLE BAKE

Mrs. Delbert Aspegren

Apples	Sugar
3/4 c. sugar	1 tsp. vanilla
1 cube margarine (melted)	3/4 c. flour
1 egg	1/4 tsp. baking powder
Cinnamon	1/2 c. nuts

Arrange layers of sliced apples in baking dish and sprinkle each layer with sugar and cinnamon. Mix together the 3/4 c. sugar, egg, vanilla, flour, baking powder and nuts. Pour over the top of apples. It will form a crust when baked at 350° until apples are done. Serve with ice cream or whipped cream.

FALSK (MOCK) OSTKAKA

Mrs. Algot Anderson

2 or 3 eggs	Vanilla <u>or</u> almond extract to taste
1/2 c. sugar	5 c. milk (warm)
1/2 c. flour	1/4 Rennet tablet (dissolved in
Pinch of salt	1/4 c. warm water)

Keep out 1 c. of the milk. Combine with the beaten egg, sugar, salt, flavoring and stir in flour. Beat into this the 4 c. of warm milk. Last add the dissolved Rennet and stir just enough to combine. Pour into buttered baking dish and let stand 5 minutes before baking.

Sprinkle cinnamon on top. Bake 1 hour in a 350° oven.

MOCK OSTA KAKA

Mrs. J. W. Smith

1 pkg. large curd cottage cheese	1/2 c. sugar
1 c. cream	1 T. flour
3 eggs (beaten)	1 tsp. vanilla

Mix all ingredients together. Bake 1 hour in pan as for custard.

"MOCK" OST KAKA

Joyce Hammer

1 qt. milk (lukewarm)	1/2 tsp. salt
3 eggs	5 pods cardamon seed
1/2 c. sugar	1/4 Rennet tablet (dissolve in
1/2 c. flour	a little water)

Beat the eggs and sugar. Blend the flour in a little of the milk, mix this with the rest of milk, salt and egg mixture. Remove seed from cardamon pods and crush. Add to above mixture. Add Rennet last. Put in a 2 qt. pudding pan. Bake at 350° for 1 hour. Can increase heat for the last 15 minutes.

FRUIT ICE CREAM

Mrs. Dale Ainsworth

- | | |
|----------------------------------|--------------------------------------|
| 3 eggs | 1 qt. half and half <u>or</u> coffee |
| 3 ripe bananas | cream |
| 2 c. sugar | 1 T. vanilla |
| 1 (20 oz.) can crushed pineapple | Milk |

Beat eggs, add sugar slowly and bananas. Beat until smooth. Add pineapple, cream and vanilla. Add milk to fill a gallon freezer 1 inch from top. Freeze in electric or hand freezer.

CHOCO-MINT FREEZE

Iona Tuley

- | | |
|--|----------------------------------|
| 1 1/4 c. vanilla wafers (finely crushed)(28) | 3 egg yolks (well beaten) |
| 4 T. butter <u>or</u> margarine (melted) | 1 1/2 c. powdered sugar (sifted) |
| 1 qt. peppermint ice cream (softened) | 1/2 c. pecans (chopped) |
| 2 sqs. (2 oz.) unsweetened chocolate | 1 tsp. vanilla |
| | 3 egg whites |

Toss crumbs and melted butter together. Reserve 1/4 c. crumb mixture. Press remaining crumb mixture into 9x9x2inch baking pan. Spread with ice cream; freeze.

Melt butter and chocolate over low heat, gradually stir into egg yolks with sugar, nuts and vanilla. Cool thoroughly. Beat egg whites till stiff peaks form. Beat chocolate mixture till smooth. Fold in egg whites.

Spread chocolate mixture over ice cream, top with the reserved crumb mixture and freeze. Makes 8 or 9 servings.

SWEDISH FRUIT SOUP

Esther Hammer

- | | |
|---|---|
| 1 (12 oz.) pkg. prunes | 1 lemon (peeled and sliced) |
| 1 (12 oz.) pkg. white raisins | 1 tsp. salt |
| 1 (8 oz.) pkg. apricots <u>or</u> peaches | 1 box Minute Tapioca |
| 1 (8 oz.) pkg. mixed fruit | 4 or 5 c. sugar |
| 1 (8 oz.) pkg. dried apples | 2 or 3 cans red <u>or</u> black raspberries |

Soak all the dried fruit overnight or several hours. Cut up fruit as you want, cover with water and cook until done. You may need to add water as fruit cooks. Thicken with tapioca, if you get it too thick, add water. Add sugar after tapioca has been added, it scorches easily after sugar has been added. Add more sugar if it isn't sweet enough.

Continued Next Page.

SWEDISH FRUIT SOUP (Continued).

When cool, add two or three cans raspberries. You can use fresh frozen. This recipe makes several quarts and keeps for some time refrigerated. Plain cooked apple can be used.

STRAWBERRY TORTE

Carla Reece Lervold

1 c. butter (softened)	3/4 c. sugar
1 c. sugar	3 c. whipping cream <u>or</u> topping
6 egg yolks	1 T. sugar
2 c. cake flour (sifted)	1 tsp. vanilla
1/2 tsp. baking powder	1/2 c. currant jelly
6 egg whites	1 c. pecans (coarsely chopped)
1/2 tsp. salt	1 (12 oz.) jar strawberry pre-serves

Cream sugar and butter; add egg yolks one at a time, beating well after each addition. Sift flour, baking powder and salt. Stir into creamed mixture.

Beat egg whites to soft peaks; gradually add the 3/4 c. sugar, beating to stiff peaks. Fold into mixture. Bake at 350°, 25 to 30 minutes in three 9x1 1/2 inch layer pans.

To assemble, whip cream with 1 T. sugar and vanilla. Place one layer on plate, spread with currant jelly, 1 c. of the cream and 2 T. pecans; place second layer on cake, spread with 2/3 c. strawberry preserves and 1 c. whipped cream; add third layer, frost sides with cream and coat with remaining nuts.

Frost top with remaining cream, swirling strawberries into cream on top. Chill and serve.

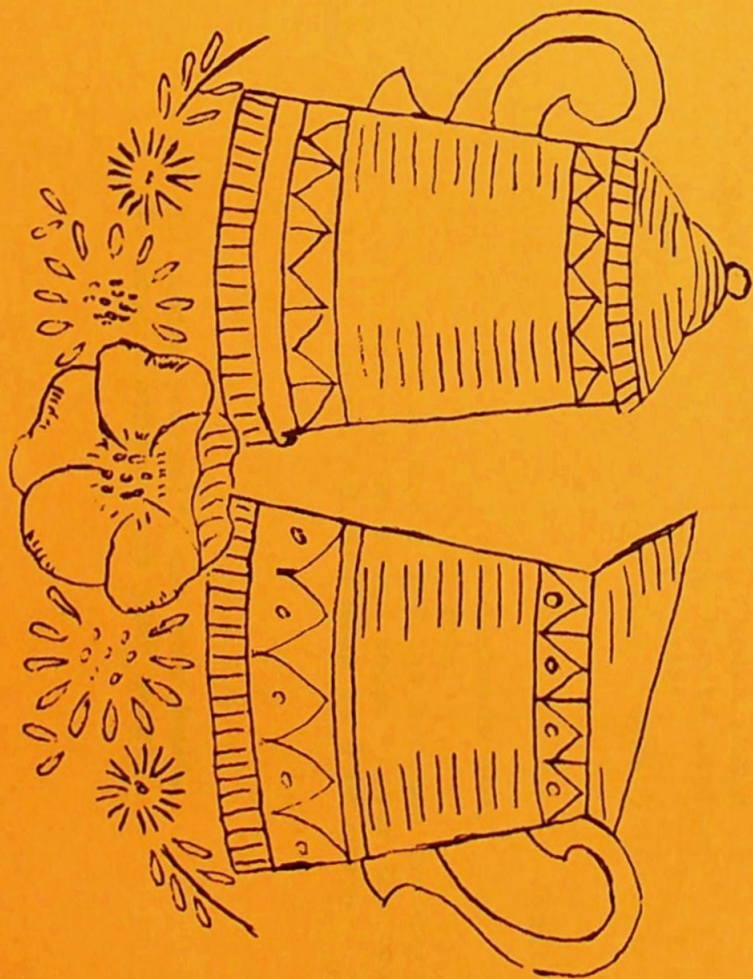
CHRISTMAS DAY TREAT

Verlee Reece Stone

1 qt. milk	2 c. pecans (chopped)
6 eggs (separated)	1 medium pkg. vanilla wafers
6 T. sugar	1/2 pt. cream (whipped)
3 envelopes gelatin	1 tsp. vanilla
1/2 c. water	

Beat egg whites and yolks separately. Add 6 heaping T. sugar to yolks, beat well; stir into milk slowly while cooking until thick.

Soak gelatin in 1/2 c. water, stir into custard and cool slightly. Fold in beaten egg whites, pour into oblong dish, then add pecans and wafers. Repeat until all is used. Refrigerate and serve with whipped cream.



A vertical strip of 15 rows of 'X' marks on a yellow background. The 'X' marks are arranged to form a stylized representation of the word 'MATHS'. The letters are constructed from multiple rows of 'X's, with some rows containing gaps or specific patterns to define the shape of each letter. For example, the 'M' is formed by a series of 'X's that create a triangular shape on the left and a vertical line on the right. The 'A' is formed by a triangular shape of 'X's. The 'T' is formed by a horizontal row of 'X's with a vertical line of 'X's below it. The 'H' is formed by two vertical lines of 'X's connected by a horizontal row of 'X's. The 'S' is formed by a series of 'X's that create a curved shape. The 'M' is formed by a series of 'X's that create a triangular shape on the left and a vertical line on the right. The 'A' is formed by a triangular shape of 'X's. The 'T' is formed by a horizontal row of 'X's with a vertical line of 'X's below it. The 'H' is formed by two vertical lines of 'X's connected by a horizontal row of 'X's. The 'S' is formed by a series of 'X's that create a curved shape.



MEATS - FISH - MAIN DISHES

HAMBURGER STEAK PATTIES

Mrs. Dean Sothers

1 lb. hamburger	1 1/4 c. water
1/4 c. rice (cooked)	1/2 pkg. onion soup
1 tsp. salt	2 T. flour
1 egg	1/2 c. cold water

Combine meat, rice, egg and salt and mix well. Make into steak patties. Makes 8 patties. Place on cookie sheet and bake 20 minutes in oven at 350°.

While steaks are baking add onion soup to 1 1/4 c. water and heat. Make thickening of 1/2 c. water and flour, beat until smooth, add to soup, stirring until thickened. When steaks are done, put in deep covered casserole and pour onion sauce over them. Bake 20 minutes at 350°.

BAKED STEW

Mrs. Everett Hanson

1 1/2 lbs. stew meat	1 onion (chopped)
6 carrots (cut round)	1 tsp. salt
6 medium potatoes (quartered)	1 tsp. brown sugar
1 can tomatoes	3 tsp. Minute Tapioca
1 c. celery (sliced)	1/2 c. water

Place all ingredients in covered dish. Bake 5 1/2 hours at 300°.

TATER TOT CASSEROLE

Janet Lervold

1 lb. hamburger (browned)	1 can mushroom soup
1/2 pkg. frozen peas	Tater Tots

Cover the bottom of a casserole with the browned hamburger. Sprinkle with peas, followed by mushroom soup. Cover the top with a layer of Tater Tots. Cover. Bake 1 hour at 350° oven.

To handle yourself, use your head.
To handle others, use your heart.

YUM-YUM HAMBURGERS

Mrs. Carl Reece

- | | |
|-------------------------|-----------------------------|
| 1 lb. hamburger | 2 tsp. horseradish |
| 1 small onion | 1 tsp. Worcestershire sauce |
| 1/4 c. catsup | 1 scant tsp. chili powder |
| 2 tsp. prepared mustard | Salt and pepper |

Simmer hamburger and onion one hour. Remove from heat, add catsup, horseradish, Worcestershire sauce, chili powder, mustard, salt and pepper. Serve on hot buns.

DEVILED FRANKFURTERS (Teen-age Favorite)

Florence Hammer

- | | |
|-----------------------------|---------------------------|
| 2 T. oil (salad oil) | 3/4 c. catsup |
| 1/4 c. brown sugar | 1 tsp. salt |
| 2 T. green pepper (chopped) | 1 T. Worcestershire sauce |
| 2 T. prepared mustard | 1 lb. wieners |

Simmer all ingredients except wieners in the oil. Add wieners and simmer slowly for about 15 minutes.

Make 3 or 4 slits diagonally in wieners so the sauce cooks through. Serve in hot dog buns. (Good for teen-age party.)

NO-PEEK STEW

Erma Lervold

- | | |
|-----------------------|-----------------------|
| 1 1/2 lbs. beef cubes | 1 c. carrots (sliced) |
| 1 c. celery (chopped) | 1 (No. 303) can peas |
| 1 c. onion (chopped) | 1 can tomato soup |
| 1 c. potato (cubed) | |

Brown and season beef cubes. Place all ingredients in heavy skillet. Mix and bake 5 hours in 250° oven.

PORCUPINE MEAT BALLS

Erma Lervold

- | | |
|------------------------|-------------------------|
| 1 1/2 lbs. ground beef | 1 T. minced onion |
| 1/2 c. rice | 1 small can tomato soup |
| 1 tsp. salt | 1/2 c. water |
| 1/2 tsp. pepper | |

Wash rice thoroughly. Combine meat, rice, salt, pepper and onion. Shape into small balls. Heat tomato soup mixed with water.

Drop meat balls in soup mixture. Cook till done. Serves 5-6.

LOW CALORIE MEAT LOAF

Jeannette Isaacson

1 lb. ground chuck	1/2 tsp. salt
1 c. evaporated skimmed milk	1/4 tsp. pepper
1 T. dehydrated onion flakes	1/4 tsp. sage
1 T. Worcestershire sauce	1/8 tsp. garlic salt
1/2 c. celery (chopped)	

Combine all ingredients and shape into loaf and bake on a rack in shallow pan. Bake 1 to 1 1/2 hours at 350° oven.

SWISS STEAK IN SOUR CREAM

Anjeannette Isaacson

Round <u>or</u> chuck steak	1/2 c. sour cream
Salt and pepper	2 T. cheese (grated)
2 onions (sliced)	Paprika
1/2 c. water	

Cut steak 2 inches thick. Dredge well with flour and season with salt and pepper. Brown well on both sides in hot lard. Add onions, water, sour cream and grated cheese. Sprinkle liberally with paprika. Cover and let simmer until meat is tender, about 2 hours.

DINNER IN A DISH

Clara Olson

2 T. fat	1/4 tsp. pepper
1 medium onion (chopped)	2 eggs (beaten)
2 green peppers (sliced)	2 c. fresh corn <u>or</u> 1 can
1 lb. hamburger	4 fresh tomatoes <u>or</u> canned
1 1/2 tsp. salt	

Heat fat in skillet, add onion, peppers and fry 3 minutes. Add hamburger, blend thoroughly. Add salt and pepper. Remove from fire and add beaten eggs.

Into a greased casserole place 1 c. corn, then 1/2 meat mixture, layer of tomatoes, add remaining in alternate layers. Sprinkle with dry bread crumbs. Bake 35 minutes at 375°.

FIVE HOUR STEW

Aileen Ainsworth Van Auken

1 can stewed tomatoes	5 carrots (big chunks)
1 pkg. frozen peas	2 slices bread cubes
3 T. tapioca	1 tsp. sugar
1 onion (diced)	Salt and pepper to taste
2 lbs. lean stew meat	

Put all ingredients in bean pot and bake 5 hours at 250° oven.

HAMUBRGER BEANS

Karla Jo Tuley

- | | |
|----------------------------|-----------------------|
| 1 lb. ground beef | 2 T. brown sugar |
| 1 small onion | 1/3 c. barbeque sauce |
| 1 large can pork and beans | 1 T. mustard |

Brown beef and onion until almost done. Add to pork and beans, brown sugar, barbeque sauce and mustard and bake 45 minutes in 400° oven. This can also be cooked on top of stove until mixture thickens.

SPANISH STEAK

Velma Lervold

- | | |
|--------------------------------|-----------------------------|
| 2 lbs. round steak | 1 c. catsup |
| 3 medium onions (sliced) | 1/2 c. water |
| 1 green pepper (cut in rings) | 1 1/2 tsp. salt |
| 1 lemon (sliced) | 1/4 tsp. pepper |
| 1/3 c. stuffed olives (sliced) | 1 tsp. Worcestershire sauce |

Brown steak on both sides in skillet. Cover steak with onions, top with pepper rings, then with lemon slices, last with olives.

Combine catsup, water, salt, pepper and Worcestershire sauce. Pour over steak. Cover and bake in moderate oven at 350° for 1 hour. Uncover and bake 1 hour more or until tender.

BARBECUPS

Loisann Tuley

- | | |
|-----------------------|----------------------------------|
| 3/4 lb. ground beef | 1 T. instant minced onion |
| 1/2 c. barbeque sauce | 1 can refrigerator biscuits |
| 2 T. brown sugar | 3/4 c. Cheddar cheese (shredded) |

In large skillet brown beef, drain. Add barbeque sauce, brown sugar and onion.

Separate dough into biscuits. Place each biscuit in an ungreased muffin cup, pressing dough up sides to edge of cup. Spoon meat into cups. Bake 10 to 15 minutes in 400° oven until golden brown. Sprinkle with cheese.

PORCUPINE MEAT BALLS

Vicki Nylund

- | | |
|-----------------|------------------------------|
| 1 lb. hamburger | 1 box beef Rice-a-Roni |
| 1 egg | 2 1/4 c. hot water and gravy |

Beat egg and mix with hamburger, add box of Rice-a-Roni and mix well. Roll into balls and brown. Mix hot water and gravy mix and pour over browned meat balls and simmer 20 to 30 minutes.

MOCK CHICKEN FRIED STEAK

Blanche Erickson

1 egg (slightly beaten)
 1/2 c. milk
 2 T. dry onion soup mix
 1/8 tsp. pepper
 1 tsp. salt

1 tsp. Worcestershire sauce
 1/2 tsp. prepared mustard
 1 c. soft bread crumbs
 1 lb. ground meat
 Cracker crumbs

Mix all ingredients and mix thoroughly. Make into patties and roll in cracker crumbs and fry.

SUPPER ON A BREAD SLICE

Mary Larson

2/3 c. undiluted Carnation
 evaporated milk
 1 1/2 lbs. ground beef
 1/2 c. cracker meal
 1 egg
 1/2 c. onion (chopped)

1 T. prepared mustard
 1 1/2 tsp. salt
 3/4 tsp. Ac'cent
 1/8 tsp. pepper
 2 c. American cheese (grated)(8 oz.)

Combine all ingredients. Cut 1 loaf French bread in half, lengthwise. Spread meat mixture evenly over top surface of bread (cut side). Wrap heavy duty aluminum wrap around crust side of each half, leaving top uncovered.

Place on cookie sheet. Bake in 350° oven 25 minutes. Garnish with strips of cheese. Bake 5 minutes longer. To serve cut slices across or diagonally.

CREOLE FLANK STEAK

Irene Moe

1 large flank steak
 1 lb. sausage
 2 c. tomatoes

1 bay leaf
 1 medium onion (chopped)
 Salt and pepper

Slow cooking in oven lets the flavors blend. Shape sausage into cylinder as long as the steak. Roll steak around sausage roll and tie with string. Place steak in baking pan. Pour tomatoes over it. Add bay leaf and onion. Season with salt and pepper to taste.

Cover and bake in slow oven at 300° until steak is tender. Thicken tomato sauce and serve with meat. Serves six. Bake at least 3 hours. Test for doneness.

Life is like a ladder.

Every step we take is either up or down.

MEAT BALLS WITH BARBECUE SAUCE

Irene Moe

1 1/2 lbs. ground beef
 3/4 c. rolled oats
 1 1/2 tsp. salt
 1/4 tsp. pepper
 1 egg
 1/2 c. milk
 1/4 c. onion (chopped)

1 T. oleo
 3 T. vinegar
 1/4 c. sugar
 4 tsp. Worcestershire sauce
 1/2 tsp. pepper
 1 tsp. salt
 1 c. catsup
 1 c. water

Combine first 6 ingredients. Form into balls and brown on all sides. Drain off fat. Pour sauce over meat balls. Cover and simmer 30 minutes or put in a casserole, cover. Bake in a 325° oven for 40 minutes.

For sauce: Saute^e onion in oleo until tender. Add rest of ingredients. Cook over very low heat.

CORNEB BEEF CASSEROLE

Vivian Erickson

1 can corned beef
 1 can cream of chicken soup
 6 oz. pkg. macaroni (cooked)

1 c. cheese (grated)
 1 c. milk
 1 T. onion (chopped)

Mix all together and add meat last. Bake in buttered casserole 30 minutes at 350°.

SWEDISH MEAT LOAF

Louise Strom

1 lb. ground beef
 1/4 lb. ground pork
 3/4 c. milk
 1 scant tsp. sage
 1 tsp. salt

1/4 tsp. pepper
 1/3 c. bread crumbs
 1 T. onion (chopped)
 1 T. butter or margarine
 1 tsp. sugar

Mix together, put in skillet and brown on both sides with 2 T. butter. Cover and simmer 1 to 1 1/4 hours. Have 2 bouillon cubes in 2 c. hot water and baste every 15 minutes.

DELICIOUS ROAST

Olga Hugos

3 to 5 lb. beef roast
 1 pkg. onion soup

1 can mushroom soup

Place aluminum foil in roaster. Put roast on top of it, put pkg. onion soup mix on top of roast, then put the mushroom soup on top of all. Wrap the foil around all and add sprinkle of water in bottom of roaster. Add lid and bake in moderate oven about 325° until tender.

BARBEQUE BRISKET

Iona Tuley

4 or 5 lb. brisket	Wright's liquid smoke
1 tsp. garlic	Salt
1 tsp. celery	Barbeque sauce
1 tsp. onion salt	

Brush both sides of a piece of brisket generously with Wright's liquid smoke and salt, garlic, celery and onion. Let set overnight in a plastic bag to keep down odor in refrigerator.

Next day seal in heavy foil and cook in a flat pan. Cook 4 hours in electric stove, 5 hours in gas oven at 250°. Remove from pan and drain most of stock, cool and slice.

Pour 1 c. of a good barbeque sauce over sliced meat and reseal in foil and bake 1 hour longer. Brisket should be very cool to slice thinly.

BARBECUED MEAT BALLS

Iola Larson

1 1/2 lbs. meat (ground)	SAUCE FOR MEAT BALLS:
1 c. quick cooking oatmeal	1 c. catsup
1 c. milk	1/2 c. water
1 1/2 tsp. salt	2 T. sugar
1/2 c. onion (chopped)	3 T. vinegar
	2 T. Worcestershire sauce
	1/2 onion (finely diced)

Combine ingredients and form into patties or balls. Brown quickly in small amount of fat.

Make sauce, cook 20 minutes, pour over meat balls and bake in a 350° oven 1 hour.

COMPANY MEAT LOAF

Olga Hugos

1/2 lb. chuck (ground)	1/4 tsp. pepper
3/4 c. oatmeal (uncooked)	1 c. tomato juice
1/4 c. onion (chopped)	1 egg (beaten)
1 1/2 tsp. salt	

Combine all ingredients thoroughly. Pack firmly in ungreased pan and bake 1 hour and 15 minutes in 350° oven.

Humdrum is not where you live; it's what you are.

MEAT BALLS IN SPANISH SAUCE

Helen Baker

1 1/2 lbs. hamburger	1 T. Worcestershire sauce
1 c. cracker crumbs	1 (8 oz.) can tomato sauce
1/2 c. evaporated milk	1/2 c. water
1 egg	1 tsp. salt
1 medium onion (chopped)	1 T. sugar
1 tsp. salt	1 tsp. chili powder
1 tsp. pepper	

Combine all ingredients in first column. Shape into 6 large patties and flatten as steaks. Brown on both sides in slightly greased skillet at 375°. Drain off excess grease.

Combine all the ingredients in second column. Pour over steaks. Reduce heat to 250°, simmer until sauce has thickened and meat is well done.

ONE DISH MEAL

Gladys Hugos

2 large potatoes	1/2 lb. pork (ground)
1 tsp. salt	1 small onion (minced)
1/2 tsp. pepper	1 or 2 carrots
1/3 c. rice (uncooked)	1 pt. tomato soup
1 lb. ground beef	

Wash potatoes and carrots, peel and slice potatoes. Cut carrots in strips. Place potatoes in bottom of a well buttered casserole. Add the rice, the beef and pork mixed together, onion, salt and pepper and carrots. Pour tomato soup over all. Cover and bake in medium oven until done.

PORCUPINE MEAT BALLS

Alice Greenslade

1 c. rice (uncooked)	1/2 c. green pepper (chopped)
1 small onion	1 can tomato soup
1 lb. hamburger	1/2 c. water

Mix all ingredients except tomato soup and water. Shape into balls the size of walnuts.

Heat tomato soup and water; place in baking dish. Place the meat balls into liquid in baking dish. Bake 40 minutes in moderate oven at 350°.

BEEF SUPPER

Linda Hammer

- | | |
|--|--------------------------------|
| 2 T. shortening | 1 c. dairy sour cream |
| 2 lbs. beef stew meat (cubed) | 1 1/4 c. milk |
| 2 large onions (sliced) | 1 tsp. salt |
| 1 c. water | 1/4 tsp. pepper |
| 2 large potatoes (thinly sliced) | 1 c. Cheddar cheese (shredded) |
| 1 can condensed cream of mushroom soup | 1 1/4 c. Wheaties (crushed) |

Melt shortening in large skillet. Add beef and onion. Cook and stir until meat is brown and onion is tender. Add water, heat to boiling. Reduce heat; cover and simmer 50 minutes.

Heat oven to 350°. Pour meat mixture into greased baking dish (13 1/2x9x2 inches); arrange potatoes on meat.

Stir together soup, sour cream, milk, salt, and pepper; pour over potatoes. Sprinkle with cheese and Wheaties. Bake uncovered 1 1/2 hours.

HAMBURGER CASSEROLE

Diane Larson

- | | |
|------------------------------|-------------------|
| 1 lb. hamburger | 1 T. mustard |
| 1/2 c. onion (diced) | 1 can tomato soup |
| 2 T. brown sugar | 1/4 tsp. salt |
| 1 can pork and beans (large) | 1/8 tsp. pepper |

Brown meat and onions in skillet then add rest of ingredients and put in oven for about 45 minutes in a 350° oven.

SALMONETTE

Lyla Danielson

- | | |
|------------------------------|------------------------------|
| 1 (16 oz.) can pink salmon | 1 c. flour |
| (pour off juice and reserve) | 1 heaping tsp. baking powder |
| 1 egg | |

Mix egg, flour and salmon with a fork. Add baking powder to 1/4 c. of the juice. It will foam up right away. Quickly put into salmon mixture. This is too thin to form balls, but drop by iced teaspoonfuls into deep fryer of hot oil. They will float to the top and turn themselves over and will be done to a golden brown in seconds. No salt required.

SALMON NOODLE CASSEROLE

Vernice Cardwell

- | | |
|-------------------------------|--|
| 1 T. butter | 1 can condensed cream of mushroom soup |
| 1/2 c. onion (chopped) | |
| 1/4 c. green pepper (chopped) | 1 (8 oz.) can of salmon |
| 4 oz. noodles | 1/4 c. American cheese (grated) |

Melt butter, add onion and green pepper. Cook until onion is tender. Cook the noodles. Drain the salmon and mix with above ingredients. Add soup. Turn into baking dish. Bake at 400° for 15 minutes.

SALMON OR TUNA LOAF

Esther Hammer Stafford

- | | |
|--|---|
| 1 T. lemon juice | 2 eggs (slightly beaten) |
| 1 (1 lb.) can salmon (2 c.)
or 2 (6 1/2 to 7 oz.) cans
of tuna | 1 c. dry bread crumbs <u>or</u>
cracker crumbs |
| 1 c. cream of celery soup | 1/4 c. onion (chopped) |

Mix all ingredients thoroughly. Pack into greased loaf pan or casserole. Bake in 350° oven for 45 minutes.

SALMON LOAF (Serves 6)

Florence Hammer

- | | |
|---------------------------------------|----------------------|
| 1 (1 lb) can pink salmon
and juice | 1 c. cracker crumbs |
| 2 eggs (beaten) | 1/8 tsp. onion salt |
| 1/2 c. milk | 1/8 tsp. celery salt |

Place salmon and juice in mixing bowl; break in small pieces with a fork. Beat eggs, add milk and pour over salmon, add cracker crumbs, onion salt and celery salt. Mix together and pour into 1 1/2 qt. buttered casserole.

Bake about 40 to 45 minutes in a moderate oven at 350°.

PORK CHOPS IN RICE

Mrs. Algot Anderson

- | | |
|-----------------------------|-------------------|
| 6 pork chops | 2 T. catsup |
| 1 1/2 c. rice (raw) | 1 c. tomato juice |
| 1 medium onion (chopped) | 1 c. water |
| 2 tsp. Worcestershire sauce | 1/3 c. sugar |

Cut bones out and fry chops good in skillet. Drain off most of grease. Brown onions lightly, add water, catsup, tomato juice, sugar, Worcestershire sauce and cooked rice. Salt and pepper to taste. Heat and mix well. Place 1/2 rice mixture in flat baking dish, add pork chops and cover with other 1/2 of rice mixture. Bake 45 minutes at 350°.

GLAZED PORK CHOPS

Gladys Freed - Linda Freed Heiman

6 pork chops	1/2 tsp. salt
2/3 c. brown sugar	1/2 tsp. pepper
1 tsp. sage	1 T. water
1 tsp. dry mustard	1 tsp. paprika

Place chops in shallow baking dish. Do not stack or overlap chops. Spread above ingredients over chops - after they have been mixed together.

Bake uncovered in 250° oven 1 hour. Then bake 15 minutes at 350°. Turn chops once during baking.

PORK CHOP CASSEROLE

Vivian Erickson

6 pork chops	Prepared mustard
Flour	Salt and pepper
3/4 T. oil	1 can chicken noodle soup

Spread mustard on both sides of chops. Roll in flour, season with salt and pepper. Brown in oil in frying pan.

Remove from pan and place in casserole. Top with soup. Cover and bake 30 minutes at 350° or until tender.

CRUSTY PORK CHOPS

Mrs. Delbert Aspegren

Pork chops	Pepper
Flour	Egg
Salt	Milk

Dip pork chops in flour mixed with salt and pepper. Dip in milk and egg mixture, then into the flour again. Use 1 T. milk for every egg. Fry slowly in skillet.

PORK CHOP AND CORN CASSEROLE

Alice Greenslade

Pork chops	Salt and pepper
1 large can cream style corn	Bread crumbs
1 T. green pepper (chopped)	Butter
1/4 c. milk	

Brown pork chops, season well and place them in a greased casserole. Pour corn over chops. Mix in green peppers; milk; and seasonings. Sprinkle top with bread crumbs and dot with butter.

Bake at 350° for 45 minutes. (Baked potatoes go well with this dish.)

SWEET-SOUR PORK

Mary Larson

- | | |
|--|--|
| 1 1/2 lbs. lean pork shoulder | 1 T. soy sauce |
| 1 (No. 2) can pineapple
chunks (2 1/2 c.) | 1/2 tsp. salt |
| 1/4 c. brown sugar | 3/4 c. green pepper strips
(optional) |
| 2 T. corn starch | 1/4 c. onion (thinly sliced) |
| 1/4 c. vinegar | 2 cans chow mein noodles |

Cut the pork in 2x1/2 inch strips. Brown slowly in hot fat. Add 1/4 c. water. Cover, simmer till tender about 1 hour.

Drain pineapple, reserve syrup. Combine brown sugar and corn starch; add pineapple syrup, vinegar, soy sauce and salt. Cook and stir over low heat till thick. Pour over hot cooked pork.

Let stand 10 minutes. Add pineapple, green pepper, onion. Cook 5 minutes. Serve over noodles. Serves 6.

HAM LOAF IN SOUR CREAM CRUST

Betty Melby

- | | |
|--------------------------------|-----------------------------------|
| 2 lbs. lean ham (4 c.) | SOUR CREAM CRUST: |
| 2 T. onion (minced) | 2 c. flour (unsifted) |
| 1/2 c. Swiss cheese (shredded) | 1/2 tsp. salt |
| 1 egg (beaten) | 3/4 c. butter <u>or</u> margarine |
| 3 oz. can mushrooms | 1 egg |
| | 1/2 c. sour cream |

Combine ham, onions, cheese, egg and mushrooms and liquid. Stir. Cover and keep cool. Cut butter into salt and flour.

Beat egg with sour cream and stir into flour mixture until it holds together. Press into round ball and cut in half or make ahead and refrigerate until ready to use.

Roll out half the dough on floured board into rectangle 6x14 inches. Fold dough up against side of pan and fill this with the ham loaf. Roll out the second piece of dough and place on top. Prick or cut top crust in several pieces.

Bake at 375° 30 to 35 minutes or till golden brown. This can be refrigerated if covered tightly.

To be happy ourselves is the most effectual
contribution to the happiness of others.

SAVORY HAM PIE

Iona Tuley

- | | |
|---------------------------|-----------------------------|
| 4 T. onion (diced) | 1 can cream of chicken soup |
| 4 T. green pepper (diced) | 1 1/3 c. milk |
| 4 T. butter | 1 T. lemon juice |
| 6 T. flour | 2 c. ham (diced) |

Saute' onion and pepper in butter until golden. Stir in flour and when bubbly add milk and soup. Stir until smooth, add lemon juice and ham. Put in deep greased casserole.

TOPPING:

- | | |
|-------------------------------|--------------------------------|
| 1 1/2 c. prepared biscuit mix | 1/2 c. Cheddar cheese (grated) |
| 6 T. milk | |

Mix together-roll or pat onto floured board. Cut with round cutter and lay on top of ham mixture. Bake 25 minutes in 450° oven.

MEAT AND CHEESE LOAF

Vernice Cardwell

- | | |
|---------------------------------|-----------------------------|
| 1 lb. ground beef | 1 c. whole milk |
| 2 medium size potatoes (boiled) | 2 eggs |
| 1/2 c. canned peas | 1 1/2 c. corn flakes |
| 1 c. cheese (diced) | Salt to taste |
| 1 onion (chopped) | 1/4 tsp. pepper or to taste |

Beat eggs slightly. Cube potatoes, mix the eggs, meat, milk, peas, cheese, potatoes, onion flakes, salt and pepper. Pack into baking dish. Bake 1 hour at 350°. Serves 8.

CHEESE MEAT BALLS FOR FONDUE

Diane Perry Hanson

- | | |
|-------------------------|---|
| 1 T. catsup | Dash of pepper |
| 1 tsp. horseradish | 1/2 lb. ground chuck |
| 1 tsp. dry mustard | 1/4 c. bread crumbs (finely
crushed) |
| 1/2 tsp. onion (minced) | Sharp Cheddar cheese |
| 1/2 tsp. salt | |

Combine and let stand 10 minutes. Mix together 1/2 lb. ground chuck and 1/4 c. finely crushed bread crumbs. Combine with first mixture.

Dice sharp Cheddar into 1/4 inch cubes. Wrap hamburger around cheese. Do not make larger than 3/4 inch in diameter. Fry in peanut oil.

CORN BEEF SANDWICHES

Phyllis Graham

1 can corn beef
 1 small jar Cheese Whiz
 2 T. pickle relish
 2 T. onion (chopped)
 1 tsp. poppy seed
 2 tsp. mustard

Spread on buttered buns. These sandwiches can be frozen.
 Wrap in foil and heat in 350° oven.

SAUSAGE MACARONI BAKE

Mrs. Geo. Larson

2 c. elbow macaroni
 1 lb. pork sausage
 1 c. onion (chopped)
 1 c. chopped celery
 1 can (10 1/2 oz.) cream of mushroom soup
 1 c. milk
 1/4 c. green pepper (chopped)
 1/4 tsp. sage
 1/2 c. peanuts (chopped)(optional)

Cook macaroni as pkg. directs. Drain. Saute' sausage until light brown. Add onion and celery. Cook 5 minutes. Pour off drippings. Stir in mushroom soup, milk, pepper, sage. Mix well.

Place the drained macaroni in a two qt. greased casserole. Pour the sauce over this and mix lightly. Sprinkle with chopped peanuts if desired. Bake in a 350° oven 30 minutes.

BAKED HAM SLICE IN ORANGE SAUCE

Mrs. Warren Johnson

1 smoked lean slice of ham
 (2 inches thick)
 10 or 12 whole cloves
 1 c. orange juice
 1/2 c. brown sugar (packed)
 1 T. corn starch
 1/8 tsp. ginger

Cut slashes in fat edges of ham slice. Insert cloves. Put ham in a deep pan or casserole. Combine remaining ingredients and pour over ham.

Bake at 325° for 1 1/2 hours. Baste ham with sauce 4 or 5 times during baking. 4 to 6 servings.

PERFECT SCALLOPED OYSTERS

Nina Hammer Robison

1 pt. fresh or canned oysters
 2 c. cracker crumbs
 3/4 c. cream or half and half
 1/4 c. oyster liquor or juice
 1/2 c. butter (melted)
 1/2 tsp. salt
 Dash of pepper
 1/4 tsp. Worcestershire sauce (optional)

In buttered casserole arrange alternately the oysters, crumbs, butter and seasonings. Combine cream, oyster juice and Worcestershire sauce, if used, and pour over other ingredients. Bake at 350° about 35 minutes.

SPOONBURGERS

Florence Hammer

- | | |
|-------------------------------|-----------------------|
| 1 1/2 lbs. ground beef | 2 T. catsup |
| 1/4 to 1/2 c. onion (chopped) | 2 T. prepared mustard |
| 2 T. cooking oil | 1/2 tsp. salt |
| 1 can chicken gumbo soup | 1/4 tsp. pepper |

Brown meat in hot fat. Add onion and cook until browned. Add remaining ingredients. Stir occasionally as you let it simmer, slowly about 20 minutes. Serve hot on hamburger buns. (Serves 6-8.)

NOTE: If the meat is too rich with fat; drain off the excess, before adding rest of ingredients.

CHICKEN CASSEROLE

Bernice Melby

- | | |
|-------------------------|----------------------------|
| 1 frying chicken | 1 c. rice (uncooked) |
| 1 can mushroom soup | 1 can cream of celery soup |
| 1/2 pkg. dry onion soup | 1 c. milk |

In bottom of a 9x14 inch Pyrex dish add 1 c. rice on top. Lay cut up chicken over. Mix the soups and 1 c. milk and pour over chicken, then sprinkle onion soup on top and cover pan with foil and bake 2 hours at 325°.

Serves 6 or 8 people. (You can use rabbit and pork chops in place of chicken.)

CHICKEN CASSEROLE

Mrs. Gene Larson

- | | |
|---------------------------------|-----------------------|
| 1 1/2 c. Minute Rice (uncooked) | Salt |
| 1 can mushroom soup | Pepper |
| Chicken (cut up) | 1 pkg. onion soup mix |
| 1 mushroom can of milk | |

Place the rice in a greased casserole. Heat the milk and mushroom soup. Pour this over the rice. Put chicken pieces over this and salt and pepper lightly.

Sprinkle onion soup mix over this and cover with foil. Bake 2 hours in a 350° oven.

FIVE CAN CASSEROLE

Bertha Hall

- | | |
|---------------------------------|--------------------------------|
| 1 can cream of chicken soup | 1 can boned chicken (boiled |
| 1 can cream of mushroom soup | chicken can be used) |
| 1 small can evaporated milk | 3/4 c. celery (finely chopped) |
| 1 (No. 2) can chow mein noodles | |

Mix all together and put buttered crumbs on top. Bake 45 to 60 minutes at 350° until crumbs are brown.

ESCALLOPED CHICKEN

Mrs. Carl Reece

- | | |
|-----------------------------|---|
| 1 can cream of chicken soup | 1 stewing chicken <u>or</u> 1 large can |
| 1 can mushroom soup | boned chicken |
| 1 small can evaporated milk | 3/4 c. celery (finely chopped) |
| 1 (No. 2) can chow mein | Chicken broth |
| noodles | |

Mix all ingredients together and cover with buttered bread crumbs. Bake at 350° 50 to 60 minutes or until brown.

CHICKEN RICE CASSEROLE

Mabel Larson

- | | |
|-------------------------|---------------------------------|
| 1 c. rice (uncooked) | 1 can cream of mushroom soup |
| 1 pkg. onion soup mix | 1 fryer chicken (cut in serving |
| 1 can chicken rice soup | pieces) |

Mix rice and onion soup mix in casserole and place chicken pieces (raw) on this.

Mix chicken rice soup and mushroom soup with 2 soup cans of water. Pour over and bake 45 minutes to 1 hour in 350° oven. No lid.

CHICKEN AND RICE CASSEROLE

Thelma Sederlin

- | | |
|----------------------|---------------------|
| 1 chicken | 1 T. onion flakes |
| 1 c. rice (uncooked) | 1 can mushroom soup |
| Salt | 1 can celery soup |
| Pepper | |

Cut up chicken in pieces. In a long baking dish, put uncooked rice, salt, pepper, onion flakes and soups.

Lay pieces of chicken on top and bake, using foil over top. When chicken is getting tender uncover to finish browning.

CHICKEN CASSEROLE

Aileen Ainsworth Van Auken

- | | |
|------------------------|---------------------|
| 1 chicken (raw) | 1 can mushroom soup |
| 1 onion | 1/4 can milk |
| 3/4 c. raw Minute Rice | Salt and pepper |

Place chicken pieces in 9 inch square Pyrex dish. Brush tops with Kitchen Bouquet, salt and pepper. Slice onion thinly and place on top. Pour on raw rice.

Cover with mushroom soup thinned with the milk. Cover with foil. Bake 1 hour and 15 minutes in a 400° oven.

CHICKEN CASSEROLE

Dorothy Loring

3 to 4 lb. chicken	4 c. broth
Salt	Flour
2 c. shell macaroni	3 c. buttered bread crumbs
1/2 lb. Velveeta cheese	1/2 c. cream

Boil chicken and cut off the bones. Salt it. Cook macaroni and drain. Mix chicken, macaroni and cheese. Cut chicken and cheese in small pieces. Thicken broth with flour and add to mixture.

Put in a greased baking dish. Mix bread crumbs and cream and put over mixture. Bake 30 minutes in 325° oven.

TUNA OR CHICKEN BURGERS

Gwen Loring

1 (7 oz.) can tuna <u>or</u> 1 c. chicken	1/4 c. mayonnaise
1 c. celery (chopped)	Salt and pepper to taste
1 small onion	6 hamburger buns
1/2 c. Cheddar cheese (diced)	

Combine ingredients. Fill buttered buns. Wrap in foil and heat at 350° for 15 to 20 minutes. 6 servings.

CHICKEN NUT CASSEROLE

Mrs. Arnold Perry

1 small can boned chicken	1 can mushroom soup
1 small can cashew nuts	1/4 c. celery (chopped)
1 can fried Chinese noodles	2 T. onion (chopped)

Mix 1/2 the noodles with rest of ingredients and put in buttered casserole. Sprinkle rest of noodles over top for last 20 minutes of baking time. Bake in 350° oven for 45 to 60 minutes.

SCALLOPED CHICKEN

Florence Hammer

3 c. chicken <u>or</u> turkey (cooked)	3/4 c. cream <u>or</u> chicken broth
6 c. bread (cubed)	3/4 tsp. salt
3/4 c. butter (melted)	1/8 tsp. pepper
1 or 1 1/2 tsp. sage	2 T. onion (chopped)

Combine bread cubes, melted butter, sage, broth, salt, pepper, and onion. Pour over chicken which has been layered in a 3 qt. casserole or 13x10 inch pan, which has been well buttered. Make a gravy of 1/4 c. chicken fat, 1/2 c. flour and 4 c. chicken broth. If this amount of chicken broth isn't on hand, dissolve 2 chicken bouillon cubes in 4 c. water. Pour gravy over all the ingredients. Bake 30 to 40 minutes at 350°. Serve hot. Serves 8 to 10 people.

OVEN BARBECUED CHICKEN

Mary L. Wilson

1 frying chicken	1/2 c. catsup
1/4 c. water	1 tsp. salt
1/4 c. vinegar	1/2 tsp. pepper
3 T. vegetable oil	2 T. onion (chopped)
1 T. Worcestershire sauce	Add 1 T. sugar

Place all ingredients for sauce in pan and simmer 5 to 10 minutes. **Spray casserole with Pam or vegetable oil, place cut up fowl in casserole.** Pour sauce over the chicken and bake, covered, 45 to 60 minutes in a 350° oven. If you want chicken browned, remove cover when chicken is almost done.

Baste or turn occasionally. This sauce works nicely with hamburger balls too.

BAKED CHICKEN SUPREME

Janice McCaulley

6-12 oz. fryer breasts	2 tsp. garlic powder
2 c. sour cream	4 tsp. salt
1/4 c. lemon juice	1/2 tsp. pepper
4 tsp. Worcestershire sauce	1 3/4 c. Rice Krispies (crushed)
4 tsp. celery salt	1/2 c. margarine
2 tsp. paprika	1/2 c. shortening

Cut chicken in pieces. Wipe with damp paper towel. Combine first 8 ingredients, add chicken to sour cream mixture, coating each piece well and refrigerate overnight. Remove from sour cream mixture and roll in Rice Krispies crumbs, coating evenly. Arrange in single layer.

Bake in well greased baking pan. Melt butter and shortening and spoon over chicken. Bake uncovered 1 hour or until tender and brown in a 350° oven.

CHICKEN A LA KING

Bernice Conzelman

1/2 c. chicken fat or margarine	3 c. hot chicken broth
6 T. green pepper (chopped)	3 c. hot milk
3 c. canned mushrooms	6 T. pimiento (finely cut)
3/4 c. flour	3 pts. cooked chicken (diced)
2 tsp. salt	

Melt fat, cook green pepper and mushrooms 5 minutes; blend in flour and salt, then add broth and milk. Cook until thickened, stirring constantly. Add pimiento and chicken, blend well. To serve immediately, heat and serve on biscuits or buttered toast. To freeze, cool quickly and pack in pt. freezer containers. To serve, heat frozen product in top of double boiler.

CHICKEN FOR SANDWICHES

Mrs. Reuben Johnson

Chicken

Buns or rolls

Cook chicken, save broth. and skin together. Add broth. cold on bread for sandwiches.

Take chicken off bones. Grind meat Serve hot on buns or rolls. Serve

BARBECUED CHICKEN

Mrs. Arnold Perry

3 T. butter

1 or 2 T. Worcestershire sauce

1 T. brown sugar

1 tsp. prepared mustard

3/4 c. onion (chopped)

1/4 c. lemon juice

1 tsp. vinegar

1/2 c. catsup

Boil all ingredients, then simmer 15 minutes. Rub salt and pepper in chicken (which is halved or cut up). Place chicken on foil and pour the barbecue sauce over chicken. Securely wrap in foil.

Bake 1 hour at 350°. Chicken may be uncovered when done and browned under broiler a few minutes.

CHICKEN SUPREME

Louise Strom

1 hen (cooked until tender)

1 c. celery (chopped)

6 to 8 c. soft bread

2 eggs (beaten)

Cut chicken in small pieces. Put bread crumbs, celery, sage to suite taste, 1/2 tsp. baking powder, mix together.

Put layer of chicken and then bread mixture, add eggs to broth and pour over chicken and bread crumbs.

Bake in 375° oven 1 1/2 hours.

CHICKEN CASSEROLE

Mrs. Arnold Perry

1 stewing chicken

1/4 lb. oleo

5 c. broth

3/4 c. flour

1/2 lb. noodles

1 c. milk

1 can mushrooms (diced)

1/2 c. cheese (grated)

1 c. celery (diced)

Melt margarine, combine with flour, milk and broth. Pour over all other ingredients mixed together. Let stand one hour before putting in oven.

Bake 1 hour at 350°. Sprinkle with grated cheese on top for last 15 minutes in oven.

CHICKEN SALAD CASSEROLE

Florence Hammer

2 cans boned chicken	2 T. onion
2 cans cream of chicken soup	Salt and pepper to taste
6 hard boiled eggs (chopped)	1/2 c. almonds
2 c. celery (chopped)	1/2 c. ripe olives (diced)
3 c. potato chips (crushed)	1/2 c. water chestnuts (optional)
2 T. pimiento	

Set aside 1 c. crushed potato chips for topping. Mix remaining ingredients together. Put in a buttered baking dish. Sprinkle remaining potato chips on top and bake 1/2 hour at 350°. Makes 12 to 15 servings. Serve hot or cold.

CHICKEN CASSEROLE (Easy)

Agnes Johnson

1 (4 1/2 to 5 lb.) chicken	8 T. flour
2 c. shell macaroni	4 c. soft bread crumbs
1/2 lb. Velveeta cheese	2 T. butter
4 c. broth	2 T. cream

Cook chicken until done in boiling salted water. Bone chicken and cut meat to bite size.

Thicken 4 c. broth (add water if necessary to make 4 c.) with flour. Add cheese, macaroni and chicken. Pour into casserole.

Top with bread crumbs, butter and cream. Bake 45 minutes at about 350°.

OVEN FRIED CHICKEN

Iola Larson

1 chicken	2 c. potato chips
2 sticks margarine	2 c. corn flakes

Cut up chicken. Melt margarine. Roll potato chips and corn flakes to make crumbs. Dip chicken pieces in warm margarine and roll in crumbs. Place on baking sheet and bake 1 hour in 350° oven. Needs no turning.

TANGY OVEN FRIED CHICKEN

Jeannette Isaacson

2 chickens (cut up and skinned)	1/2 tsp. dry mustard in 1 T. water
1 tsp. salt	2 tsp. Worcestershire sauce
1 clove garlic	1 tsp. oregano
2 tsp. curry powder	1/2 tsp. paprika
1/2 c. boiling water	2 or 3 dashes Tabasco
2 chicken bouillon cubes	

Skin chicken and place in shallow baking dish. Mix remaining ingredients and brush chicken with mixture. Bake 45 minutes in 350° oven, basting often until tender.

WILD RICE AND TURKEY CASSEROLE

Janice Janasek

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|---------------------------------|--------------------------------------|
| 1 pkg. long grain and wild rice | 1/4 tsp. pepper |
| 1 lb. mushrooms (sliced) | 3 c. cooked turkey (diced) |
| 1 onion (chopped) | 1/2 c. almonds (blanched and sliced) |
| 3 T. butter/oleo | 3 c. turkey <u>or</u> chicken broth |
| 2 tsp. salt | 1 1/2 c. heavy cream |

Fix pkg. of rice mixture. Saute' onions and mushrooms in butter for 10 minutes. Add to rice mixture. Combine rice mixture, salt, pepper, turkey, almonds in greased casserole. Add broth and cream.

Cover. Bake at 350° for 1 hour and 30 minutes. Yields 8 to 10 servings.

BAKED PHEASANT

Diane Perry Hanson

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|--------------------------|-----------------------|
| Pheasant (cut in pieces) | Commercial sour cream |
| 1/2 stick butter | |

Place cut up pheasant, flour and season it, and fry. Place in casserole dish and dot with butter. Spread with commercial sour cream. Bake at 350° for 45 to 60 minutes.

SLOPPY JOE'S

Mrs. Richard Rockey - Mrs. Idolia Berry

- | | |
|-----------------------|-----------------------------|
| 1 lb. hamburger | 1 tsp. Worcestershire sauce |
| 1 large onion (diced) | 1 tsp. chili powder |
| 1/4 c. catsup | 2 tsp. mustard |
| 2 tsp. horseradish | Salt and pepper to taste |

Slightly brown hamburger and onion. Add water to cover and boil for 1 hour. You may have to add a little more water. Add catsup and rest of ingredients. Serve on buns.

KID'S DELIGHT

Pam Isaacson

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|----------------------------------|---------------------------|
| 1 (2 lb.) can pork and beans | 1/4 c. brown sugar |
| 1 pkg. hot dogs (slice 1/2 inch) | 1 T. Worcestershire sauce |
| 1/2 c. catsup | 1 T. mustard |
| 1/2 c. water | 1 medium onion (chopped) |

Add together and bake 25 or 30 minutes in 325° oven.

SEDER HAVEN GOULASH

Thelma Sederlin

2 lbs. ground beef	2 cans tomato juice <u>or</u> 1 qt. home
1 medium onion	canned tomatoes
1 small pkg. wide noodles	1 tsp. chili powder
1 can cream style corn	Salt
1 can red kidney beans	Pepper
2 cans tomato soup	

Place beef and onion in skillet and brown. Cook noodles, and drain. Add all ingredients together and mix. This will make 3 medium casseroles and freezes well.

Put in oven and top with grated cheese. Bake 35 to 40 minutes in a 350° oven.

SWEET AND SOUR FRANKS

Bettie Isaacson

1/4 onion (chopped)	1/2 tsp. seasoning salt
1 tsp. chili powder	1 tsp. brown sugar
1 pkg. frankfurters	1 tsp. vinegar
1/2 c. catsup	1/2 tsp. Worcestershire sauce
1/4 c. water	

Brown onion in oil, add chili powder. Sear franks and brown in onion mixture. Mix the rest of ingredients and pour over the onion and franks mixture.

Heat to a boil, reduce to simmer for 10 minutes and serve.

PIZZA BURGERS

Linda Hammer

1 1/2 lbs. ground beef	1/2 can Cheddar cheese soup
1 can tomato paste	1 T. oregano
Hamburger buns	American cheese

Cook ground beef in skillet; drain off excess fat. Set aside. Combine tomato paste, soup, and oregano. Spread on buns. Cover with hamburger and shredded American cheese. Heat in slow oven until cheese melts. Serve hot.

BREAD STUFFING (for chicken or turkey)

Florence Hammer

4 c. dry bread crumbs 1/4 tsp. poultry seasoning
 3 T. onion (chopped) 1 tsp. sage
 1 tsp. salt 1/3 c. butter (melted)
 1/4 tsp. pepper Hot water or broth to moisten

Combine bread, onion, seasonings, butter and liquid. Toss to mix. Allow 1 c. stuffing for each pound of poultry.

CELERY STUFFING:

Add 1 1/2 or 1 c. fine chopped celery.

GIBLET DRESSING:

Add chopped cooked giblets and broth.

RAISIN DRESSING:

Add 1/2 c. raisins

CHESTNUT STUFFING:

Add 1 c. chopped celery and 2 c. chopped chestnuts. Use milk for liquid.

ANY DAY DRESSING:

Irene Moe

1 medium onion 1 tsp. sage
 4 T. bacon drippings or 1 can chicken rice soup
 butter 1/2 c. water
 1/2 c. celery (chopped)

Brown onion in bacon drippings or butter. Add celery and sage or 1/2 tsp. Italian seasoning, soup and water. Mix well.

Pour over 8 to 10 slices of bread, cubed. Pour mixture into well greased baking dish. Cover. Bake at 325° 1 hour. Serves four. Serve with pork chops, pork roast or beef roast.

BARBECUE SAUCE

Anjeannette Isaacson

1 (No. 10) can catsup 2 c. mustard
 3 1/2 lbs. brown sugar 5 T. salt
 1 lb. red hots 5 T. black pepper
 1/4 lb. chili powder

Place all in stone jar. Let stand until red hots dissolve, stirring occasionally. May take 24 to 36 hours. Then can. Do not cook. Makes 4 or 5 quarts.

For 1/2 recipe, use 1 pkg. chili seasoning.

POTATO SOUP

Florence Hammer

2 c. raw potatoes (diced)	1 small onion (chopped)
1/2 tsp. salt	2 c. milk
Dash of pepper	2 T. butter
1 c. boiling water	

Combine potatoes, onion, salt and pepper and water. Cook covered at moderate temperature until tender (10-15 minutes). Add milk and bring to scalding but do not boil. Season with butter and season to taste. Serve at once.

SUPER OYSTER STEW

Florence Hammer

1 pt. oysters	2 T. water
2 T. flour	1 qt. milk
1 1/2 tsp. salt	
1/2 tsp. pepper	

Blend flour, salt, pepper and water, blend to smooth paste. Stir into 1 pt. oysters and their liquor.

Simmer oysters over very hot heat till edges curl. Then pour into 1 qt. milk (scalded). Pour oysters into bowl of spoon to prevent splashing. Remove pan from heat, cover, let stand 15 minutes. Add 2 T. butter.

Have soup dishes hot. Reheat briefly. Serve piping hot.

OYSTER SOUP

Florence Hammer

4 c. milk (scalded)	1 to 1 1/2 tsp. salt
1 1/2 to 2 c. oysters (raw or canned)	1/2 tsp. pepper
3 T. butter	

Add oysters to scalded milk, add butter and seasoning. Do not boil. Saucepan may be set in thick skillet with hot water over low heat to keep hot while waiting to serve.

Note: If canned oysters are used, use less salt as they contain more salt.

CHILI

Carl Hammer

5 lbs. hamburger	1 tall can tomato juice
4 onions	3 cans (No. 303) red kidney beans
1 1/2 bricks chili	

Brown onion and hamburger separately, mix and add remaining ingredients. Simmer 30 minutes. Add chili powder as needed for taste.

CHILI (70 servings)

Iona Tuley

- | | |
|------------------------------|----------------------------|
| 12 1/2 lbs. hamburger | 1 (4 oz.) can chili powder |
| 2 gallon cans chili beans | 12 c. water |
| 2 gallons tomatoes | 3 c. onion (ground) |
| 4 (46 oz.) cans tomato juice | |

Heat 2 skillets and add 3 T. of salt to each skillet. Brown 1/2 of hamburger and 1/2 of onion (1 1/2 c.) to each skillet. Cook until brown.

Put this in one large cooker and add the beans, tomatoes, tomato juice, chili powder and water. Leave burner high until it comes to a boil. Turn down to simmer stage for 2 1/2 hours. Put asbestos pad under kettle and stir often.

PEDERNALES RIVER CHILI

Mrs. Walter Boyles

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|--------------------------------|------------------------------|
| 4 lbs. chuck (coarsely ground) | 2 tsp. salt |
| 1 large onion | 1 tsp. ground oregano |
| 2 cloves garlic (crushed) | 1 tsp. cumin seed |
| 2 T. chili powder | 2 cans (1 lb. each) tomatoes |
| | 2 c. hot water |

Fry onion, garlic, then add meat and fry until it turns light. Add other ingredients and water last. Simmer slowly for 1 to 2 hours.

DELUXE CHEESE SPREAD

Esther Hammer

- | | |
|-----------------------|-------------------------------|
| 1 lb. American cheese | Scant 2/3 c. sweet cream |
| 1 T. butter | 1/4 tsp. salt |
| 1 T. sugar | 1 T. onion (grated)(optional) |
| 1 T. flour | 1/2 can pimiento (diced) |
| 3 T. vinegar | 1 small pickle (diced) |
| 1 egg (beaten) | |

Mix flour and sugar together, add butter, vinegar, egg, cream and salt. Stir and cook until mixture thickens. Add cheese while still hot and stir until cheese melts, add pickle and pimiento after mixture cools. Makes 1 pint.

Will stay fresh in refrigerator for two weeks.

The longer you keep your temper the more it will improve.

CHEESE FONDUE

Diane Perry Hanson

1 can Cheddar cheese soup Garlic salt
 1/2 c. Swiss cheese (cubed) French bread

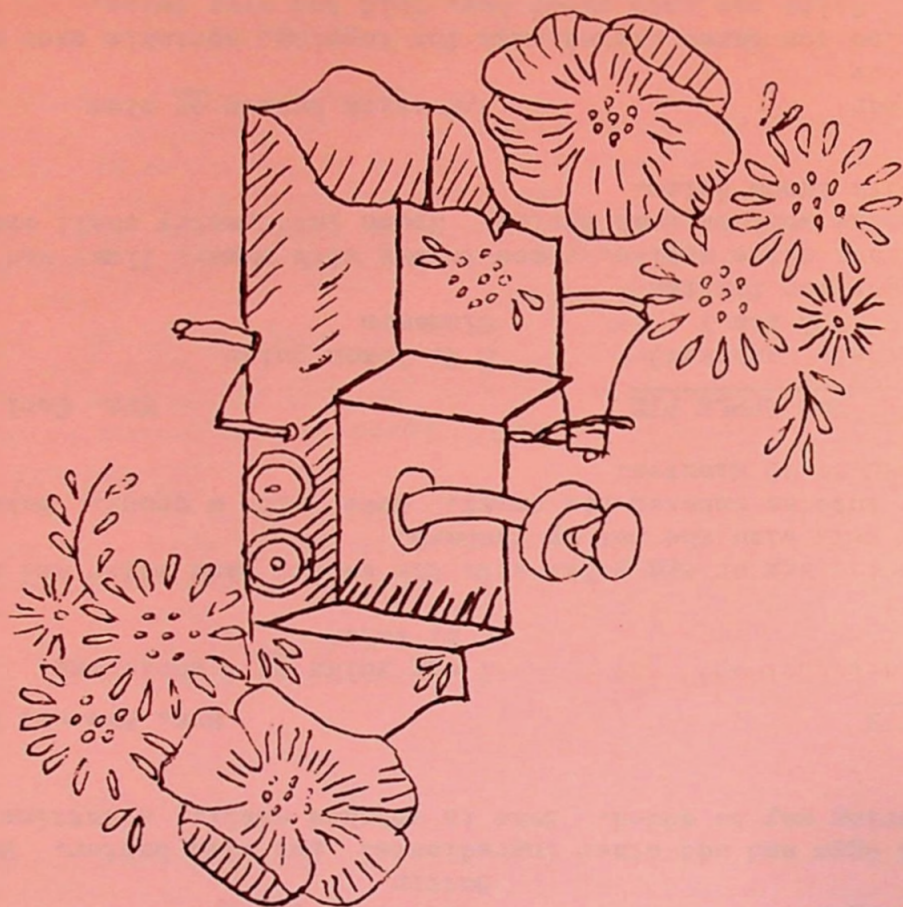
Combine and heat over low heat, stirring frequently. Dip French bread cubes, somewhat dried. Serve with carrots, celery and black olives, etc.

PHILLY FONDUE

Sonia Raney

1 3/4 c. milk 1/4 c. green onion (chopped)
 2 (8 oz.) pkgs. Philadelphia 1 (2 1/4 oz.) jar sliced dried
 cream cheese (cubed) beef (diced)
 2 tsp. dry mustard Toasted French bread (cut into
 cubes)

Heat milk, add cream cheese. Stir until cream cheese is melted. Add mustard, onion and dried beef. Cook 5 minutes longer over low heat. Serve in fondue pot. Serves 10 to 12.



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PIES

FAMILY PIE

Mrs. Robert Lervoid

1 handful forgiveness

1 full cup unselfishness

1 heaping cupful love

Mix together smoothly with a complete faith in God. Add 2 T. wisdom and 1 tsp. good nature for flour. Sprinkle with thoughtfulness. Pour into a pie pan lined with prayer.

Makes 1 pie large enough for any size family.

RHUBARB PIE

Mrs. Algot Anderson

2 1/2 c. rhubarb

3 T. flour

1 1/2 c. sugar

1 T. lemon juice

1 egg

Butter

Beat eggs and add other ingredients. Dot with butter. Red food coloring may be added. Bake in unbaked shell. A lattice top is nice.

RHUBARB PIE

Mrs. Everett Hanson

2 c. rhubarb (cut up)

2 egg yolks or 1 whole egg

1 c. sugar

2 T. water

2 T. flour

Beat the egg or egg yolks with the water. Add sugar and flour. Mix. Mix well with the cut up rhubarb.

Pour into an unbaked pie crust. Cover with a crust. Bake at 350-400° 40 to 45 minutes.

BROWN PAPER BAG APPLE PIE

Mrs. Carl Reece

1 pastry shell (unbaked)

2 T. lemon juice

4 apples (2 1/2 lbs.)

Cinnamon

1/2 c. sugar for filling

Pare and slice apples, place in bag with sugar, flour and cinnamon. Shake well to coat apples. Spoon into pastry shell and drizzle with lemon juice.

TOPPING:

1/2 c. sugar

1/2 stick butter or oleo

1/2 c. flour

Combine the three ingredients for topping, sprinkle over apples in crust. Slide pie into paper bag, fold top over twice.

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BROWN PAPER BAG APPLE PIE (Continued).

Clip bag with paper clips. Bake at 425° for 30 minutes. Reduce heat to 375° and bake for remainder of the hour. Remove from bag and cool on wire rack. Serve with ice cream or cheese.

CREME DE MENTHE PIE

Debara Tuley

24 large marshmallows

2 T. creme de menthe

3/4 c. milk

1/2 pt. whipping cream

Prepare a graham cracker crust. Melt marshmallows in milk and cool. Beat cream and add marshmallow mixture. Pour into crust. Refrigerate 2 to 3 hours.

ANGEL FOOD PIE

Bertha Hall

PASTRY:

1 c. flour

1 1/2 tsp. salt

1/8 c. fat

2 T. ice water

Make crust, prick, bake at 350-375°. Cool.

FILLING:

3 T. flour

1 c. water

1 c. sugar

3 egg whites

1 tsp. salt

1 c. crushed pineapple

Combine flour, sugar and salt. Add pineapple and water. Cook, stirring constantly until thick. Cool.

Fold in stiffly beaten whites. Put into baked pie shell. Top with sweetened whipped cream (about 2 tsp. sugar to 1 c. cream), then sprinkle with nuts. Store in cold place until ready to serve.

GRAPE CHIFFON PIE

Idolia Berry

1 (9 inch) graham cracker crust

Dash of salt

1 envelope unflavored gelatin

2 T. lemon juice

1/4 c. cold water

2 egg whites

1 (6 oz.) can frozen grape juice

1/2 c. heavy cream

1/4 c. sugar

Dash of allspice

Prepare crust. Soften gelatin in cold water. To grape juice add sugar and salt. Bring to a boil. Stir in gelatin and lemon juice. Refrigerate until partially set.

Beat egg whites until stiff. Fold into grape mixture. Pour into crust. Refrigerate. Serve covered with a thin coat of whipped cream sprinkled with allspice.

RHUBARB DELIGHT PIE

Linda Hammer

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|------------------------------------|----------------------|
| 2 c. rhubarb (cut in small pieces) | 2 egg yolks (beaten) |
| 1 c. sugar | 1 T. butter |
| | 1 T. flour |

Mix above ingredients together and place in unbaked pie crust. Bake at 375° for 40 to 45 minutes. When done, cover it with a meringue. Return to oven until golden brown.

DELICIOUS PUMPKIN PIE

Irene Moe

- | | |
|---------------------|----------------------|
| 4 eggs | 3 1/2 c. pumpkin |
| 1 1/3 c. sugar | 1 tsp. salt |
| 1 tsp. cinnamon | 1 tsp. nutmeg |
| 1 tsp. ginger | 4 T. butter (melted) |
| 1 3/4 c. milk (hot) | |

This makes two 9 inch pies, 1 1/4 inch deep. Beat eggs slightly add pumpkin, sugar, salt and spices. Mix well. Add melted butter and hot milk and stir thoroughly.

Pour into uncooked pastry shell. Bake in a 450° oven 15 minutes, reduce heat to 350° and bake 35 minutes or until filling is set and crust is nicely browned.

PECAN PIE FILLING

Betty Hammer Larson

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|---|--------------------------|
| 1/4 c. soft butter <u>or</u> margarine | 2 T. flour |
| 3/4 c. sugar | 3/4 tsp. vanilla |
| 3 eggs | 1/2 tsp. salt |
| 1 c. dark corn syrup | 1 c. pecans (finely cut) |
| 3/4 c. half and half (<u>or</u> rich whole milk) | |

Preheat oven to 350°. Line a 9 inch pie pan with pie crust. Combine butter, sugar and eggs and cream until fluffy. Add remaining ingredients and mix thoroughly.

Pour into pastry lined pie pan. Bake on center rack at 350° about 50 minutes or until firm. Cool before serving. May be served with or without whipped topping.

Better to suffer for the truth than be rewarded for a lie.

BUTTERSCOTCH PIE FILLING

Phyllis Hammer Odell

2 c. milk
2 T. flour
2 egg yolks
1/4 tsp. salt
1 T. butter

1 c. dark brown sugar
1/2 to 1 tsp. vanilla
2 egg whites
4 T. sugar

Scald milk, add butter, flour, egg yolks and sugar to 1/4 c. water to make thickening. Add thickening slowly to scalded milk, stirring constantly until mixture thickens over low heat.

Boil a few minutes. Remove from heat and add vanilla. Cool. Make meringue of 2 egg whites and 4 T. sugar. Beat until sugar is dissolved and whites are stiff and glossy. Spread meringue evenly on top of pie filling. Swirl well out to edges of crust.

Bake at 350° for 12 to 15 minutes until a golden brown.

CUSTARD PIE

Mildred Anderson

1 c. sugar
5 eggs
1/4 tsp. salt

1 qt. milk (warm)
Nutmeg or lemon flavoring
2 unbaked pie shells

Mix sugar, egg yolks, salt and flavoring. Add warm milk and beaten egg whites. Pour into 2 pie shells and bake 45 minutes in 375° oven. Do not overbake.

LEMON CHIFFON PIE

Mildred Anderson

1 c. sugar
1 heaping tsp. flour
1 tsp. butter
1/4 tsp. salt

1 lemon
2 eggs
1 c. milk

Mix sugar, flour, butter and grated rind of lemon. Add 2 egg yolks (beaten), juice of lemon, 1 c. milk and fold in beaten egg whites. Pour in unbaked pie shell and bake 45 minutes in 350° oven.

Keep on your toes and you won't get run down
in the heels.

SOUR CREAM PIE FILLING

Florence Hammer

1 c. raisins	1/2 c. brown sugar
1 1/2 c. water	1/4 tsp. salt
1 T. vinegar	1 tsp. cinnamon
1 tsp. vanilla	1/2 tsp. nutmeg
1 c. sour cream	1/4 tsp. cloves
3 egg yolks	2 T. flour
1/2 c. white sugar	

In a saucepan, slowly cook together the first 4 ingredients about 15 minutes until raisins are tender. Cool.

Make crust for 1 crust pie while raisins are cooking and bake. Mix together cream, egg yolks, sugar, flour, salt and spices. Add to raisin mixture and cook slowly until thick and smooth.

Pour into baked pie shell. Make meringue of 3 egg whites and 6 T. sugar. Beat until stiff and glossy. Pile on pie, swirl well out to edges of crust and bake at 350-375° 12 minutes or until golden brown. Cool before cutting.

PUMPKIN DREAM PIE

Maxine Florell

1 pkg. instant vanilla pudding	1 (No. 303) can pumpkin
1 envelope Dream Whip	
3/4 c. milk	
1 tsp. pumpkin pie spice	

Blend first four ingredients. Add pumpkin and blend. Pour into graham cracker pie crust. Refrigerate 4 hours or overnight. Blend with mixer.

PECAN PIE

Lena M. Fcgelberg

1 c. sugar	1/2 stick butter <u>or</u> margarine
1 c. maple flavored syrup	3 eggs
2 T. flour	1 tsp. vanilla
1/4 tsp. salt	1 c. pecans (chopped)
2/3 c. milk	1 (10 inch) pie shell

Mix flour, sugar, salt and syrup. Add milk and well beaten egg. Add melted butter and pecans. Pour into pie shell.

Bake in 375° oven for 1/2 hour or until well browned and firm.

CUSTARD PIE

Esther Stafford

4 eggs	1/4 tsp. nutmeg
1/2 c. sugar	2 1/3 c. milk (scalding hot)
1/2 tsp. salt	1 tsp. vanilla
1/8 tsp. cinnamon	

Continued Next Page.

CUSTARD PIE (Continued).

Preheat oven to 450°. Beat eggs slightly, beat in sugar, salt, cinnamon, nutmeg, scalded milk and vanilla. Line 9 inch pie plate with pie crust (unbaked). Brush the pastry with oil.

Pour custard into pie shell. Bake 20 minutes in 450° oven. Reduce temperature to 350° and bake 20 minutes longer or until a silver knife inserted in side of pie comes out clean. The center of pie may look soft, but will set later. Baking too long will cause custard to get watery.

CUSTARD PIE

Jennie Stromberg

4 eggs (slightly beaten)
1/2 c. sugar
1 tsp. vanilla
1/4 tsp. salt

2 c. milk (scalded)
1/4 tsp. cinnamon
(1/8 tsp. nutmeg may be added)

Pour the scalded milk over beaten eggs, salt and sugar mixture. Put in 9 inch unbaked pie crust. Bake 20 minutes at 450°, reduce heat to 350°, then bake about 20 minutes longer, or until silver knife inserted in side of pie comes out clean.

RHUBARB SURPRISE PIE

Mabel Larson

1 c. flour (sifted)
1 tsp. baking powder
1 tsp. salt
1 egg (beaten)
2 T. butter or margarine
2 T. milk

3 c. raw rhubarb (diced)
1/2 c. flour (unsifted)
1 c. sugar
1/2 tsp. cinnamon
1/4 c. butter (melted)
1 pkg. plain gelatin

Sift together 1 c. flour, baking powder and salt. Cut in butter. Add milk and egg. Mix and press into a 9 inch pie plate.

Arrange rhubarb in pie shell. Sprinkle with 1 pkg. gelatin. Combine flour, 1/2 c. unsifted, sugar, cinnamon and melted butter. Sprinkle on top of pie and bake 50 minutes in a 350° oven.

PINEAPPLE PIE

Esther Hammer

2 c. milk
1 c. sugar
Pinch of salt
3 eggs

3 T. corn starch (rounded)
1 small can pineapple
1 tsp. vanilla

In a 1 or 1 1/2 qt. pan, beat egg yolks, add milk gradually, then add sugar and corn starch mixed together, add salt. Cook until thickens. After mixture cools a little add pineapple and vanilla. Put in baked pie shell and top with meringue.

GLAZED PEACH PIE

Velma Lervold

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|-----------------------------|------------------|
| 1 (9 inch) baked pie shell | 1 c. sugar |
| 4 c. fresh peaches (sliced) | 3 T. corn starch |
| 1/2 c. water | 1 T. butter |

Crush enough peaches to make 1 c., leaving the rest sliced. Combine crushed peaches with water, sugar and corn starch. Bring to a boil. Cook over low heat until clear (2 or 3 minutes), stirring occasionally. Add butter. Cool slightly.

Line baked pie shell with fresh peach slices. Pour glaze mixture over peaches. Chill 2 hours. Top with whipped cream or ice cream.

PEPPERMINT PIE

Bettie Isaacson

- | | |
|----------------------------|-------|
| 1/4 c. oleo | 1 egg |
| 1/2 dry chocolate cake mix | |

Melt oleo in large saucepan. Add 2 c. cake mix and egg. Stir by hand till well combined. Pat into ungreased 9 inch pie pan. Bake at 350° 12 to 15 minutes. Will be puffy, however settles.

FILLING:

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|--|--------------------------------|
| 1 pkg. fluffy white frosting mix | 2 c. whipped topping <u>or</u> |
| 1/4 tsp. peppermint extract | 1 c. whipped cream |
| 1/4 tsp. red <u>or</u> green food coloring | |

To prepare filling - prepare frosting as directed on pkg. Add extract and coloring with boiling water. Fold in cream. Pour in pie shell. Refrigerate 4 hours.

ICE CREAM PUMPKIN PIE

Mrs. C. O. Reece

- | | |
|-----------------------------|-------------------------------|
| 1 baked pie shell | 1/2 tsp. nutmeg |
| 3 egg yolks (beaten) | 1 envelope unflavored gelatin |
| 1/2 c. brown sugar (packed) | 1/4 c. cold water |
| 1 1/2 c. pumpkin | 1/2 c. cream |
| 1/4 c. milk | 1 1/2 c. vanilla ice cream |
| 1 tsp. cinnamon | 1/4 c. sugar |
| 1/8 tsp. salt | |

Blend egg yolks, brown sugar, pumpkin, milk, salt and spices. Cook in double boiler until thick, stirring constantly. Soak gelatin in cold water and stir into hot mixture. Chill above mixture.

Whip cream and add sugar and combine with ice cream. Fold into gelatin mixture. Pour into baked pie shell and chill 4 hours.

FROZEN PUMPKIN CREAM PIE

Mrs. Claude Goodwin

1 pie shell	1 tsp. cinnamon
1 pt. vanilla ice cream	1/2 tsp. ginger
1 (1 lb.) can pumpkin	1/4 tsp. cloves
1 1/2 c. sugar	1 tsp. vanilla
1/2 tsp. salt	1 c. cream

Bake pie shell and cool. Spread ice cream in pie shell. Place in freezer. Mix together pumpkin, sugar, salt, spices and vanilla. Whip cream until stiff. Fold into pumpkin mixture.

Pour over ice cream in the shell. Cover with foil and freeze 4 hours or longer. If desired, garnish pie with whipped cream.

PUMPKIN ICE CREAM PIE

Mary Larson

1 c. canned <u>or</u> cooked pumpkin (mashed)	1/4 tsp. nutmeg
1/2 c. brown sugar	1 qt. vanilla ice cream
1/2 tsp. salt	1 1/2 c. graham cracker crumbs
1/2 tsp. cinnamon	1/4 c. butter
1/2 tsp. ginger	

Combine pumpkin, brown sugar, salt, spices. Stir the ice cream to soften, then fold it into pumpkin mixture.

Mix the graham crackers and butter together to make the crust. Press this into a pie pan, then spoon the pumpkin mixture into the crust. Freeze firm. Garnish with sliced pecans.

PUMPKIN PIE FILLING (One 9 inch pie)

Florence Hammer

2 eggs (slightly beaten)	1 tsp. cinnamon
1 can (16 oz.) solid pack pumpkin <u>or</u> 2 c.	1/2 tsp. ginger
3/4 c. sugar (I use 1/2 white and 1/2 brown sugar)	1/4 tsp. cloves
1/2 tsp. salt	1 2/3 c. rich milk <u>or</u> 1 c. milk and 2/3 c. half and half coffee cream

Mix all ingredients in order given and pour into unbaked pie crust. Bake at 375° the first 15 minutes and reduce temperature to 350° for about 30 minutes more or until firm.

When cool, top with whipped cream or other whipped topping.

MOTHER'S GOOSEBERRY CREAM PIE FILLING

Florence Hammer

- | | |
|-----------------------|--|
| 1 c. heavy sour cream | 1/4 tsp. vanilla |
| 3/4 c. sugar or 1 c. | 1 can <u>or</u> 2 c. cooked gooseberries |
| 3 eggs | (drained) |
| 1/4 tsp. cinnamon | |

Bake in unbaked pie crust at 350° for 30 to 45 minutes. Cool.

MILLIONAIRE PIE

Bernice Melby

- | | |
|-----------------------------|-------------------------------|
| 2 baked pie shells | 2 c. powdered sugar |
| 2 egg whites | 1 stick oleo |
| 1 tsp. vanilla | 1 large can crushed pineapple |
| 1 (8 oz.) pkg. cream cheese | 1 c. nuts (chopped) |
| 2 envelopes Dream Whip | 1 pkg. Knox gelatin |

Beat egg whites, add powdered sugar, then oleo and vanilla. Spread this mixture in 2 baked pie shells. Whip Dream Whip as directed. Add 2 T. powdered sugar and gelatin.

Fold into 1/2 of Dream Whip, drained pineapple and nuts. Put in on top of other filling on pie shells. Decorate with the remaining Dream Whip. Chill 2 hours before serving.

PIE CRUST

Mrs. Delbert Aspegren

- | | |
|-----------------|-----------------|
| 3 c. flour | 1 tsp. salt |
| 1 c. shortening | 9 T. cold water |

Cut the shortening into flour till mealy. Add salt, then water and mix. Roll out for crusts. This makes two 2 crust pies.

NEVER FAIL PIE CRUST

Mrs. Reuben Johnson

- | | |
|-------------------|----------------|
| 2 c. flour | 1 tsp. vinegar |
| 1 c. shortening | 1/2 tsp. salt |
| 1/2 c. cold water | |

Mix flour, salt and shortening until crumbly. Add water and vinegar. Mix and roll out.

FLAKY PIE CRUST

Genevieve Melby

- | | |
|------------------|--------------|
| 1 cube margarine | 2 tsp. sugar |
| 1 c. flour | |

Melt margarine, mix all ingredients together and roll in ball. Press into pie pan and bake 12 to 15 minutes at 450°.

Florence Hammer

1 c. flour	1/3 c. shortening
1/2 tsp. salt	2 T. water

Sift together flour and salt. Blend in 1/2 of shortening with a fork or blender. When mixture has appearance of coarse meal, add remaining shortening until mixture resembles large peas. Stir in water. Stir gradually. Fit loosely in 9 inch pan.

For 1 crust pie, pierce shell with fork. Cool before adding filling. Bake 12 minutes in 425° oven.

Mrs. Oscar Swanson

6 c. flour	1 stick oleo
2 c. lard	1 1/2 tsp. salt to taste

Mix the ingredients thoroughly. Place in refrigerator and use as needed. Add water when you use it. This will keep a long time in refrigerator.

Nonie Larson

4 c. flour	1 T. vinegar <u>or</u> lemon juice
1 3/4 c. shortening	1 egg
1 tsp. salt	1/2 c. cold water
1/2 tsp. baking powder	

Mix flour, shortening, salt and baking powder. Add beaten egg, water and vinegar. Makes several pies. Keep unused part in refrigerator.

Florence Hammer

1 1/2 c. graham cracker crumbs 4 T. sugar
1/3 c. butter or margarine
(melted)

Place graham crackers in a paper bag and roll with rolling pin. Put 1 1/2 c. crumbs in mixing bowl.

Melt butter in small skillet. Stir into crumbs, press evenly in pie plate. Chill 1 hour. Save some of crumb mixture to sprinkle on top of pie.

Be kind, for everyone you meet is fighting
a hard battle.

PROFESSIONAL MERINGUE

Iola Larson

3 egg whites 1 T. corn starch
Pinch of salt 1/2 c. water
6 T. sugar

Beat eggs and salt until stiff, add sugar. Mix corn starch with small amount of water.

In a pan, bring the 1/2 c. of water to a boil and add corn starch mixture, then add to beaten egg whites and beat well. Bake in 375° oven until lightly brown.

SUCCESSFUL MERINGUE

Glada Peterson

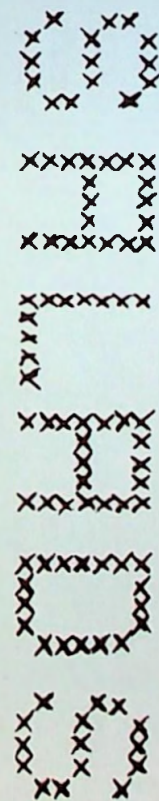
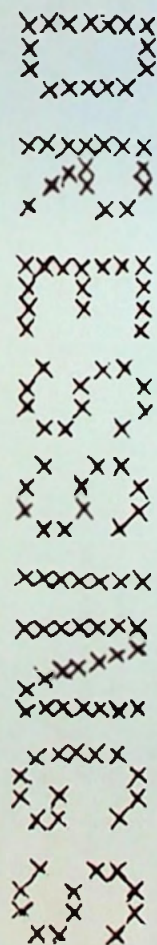
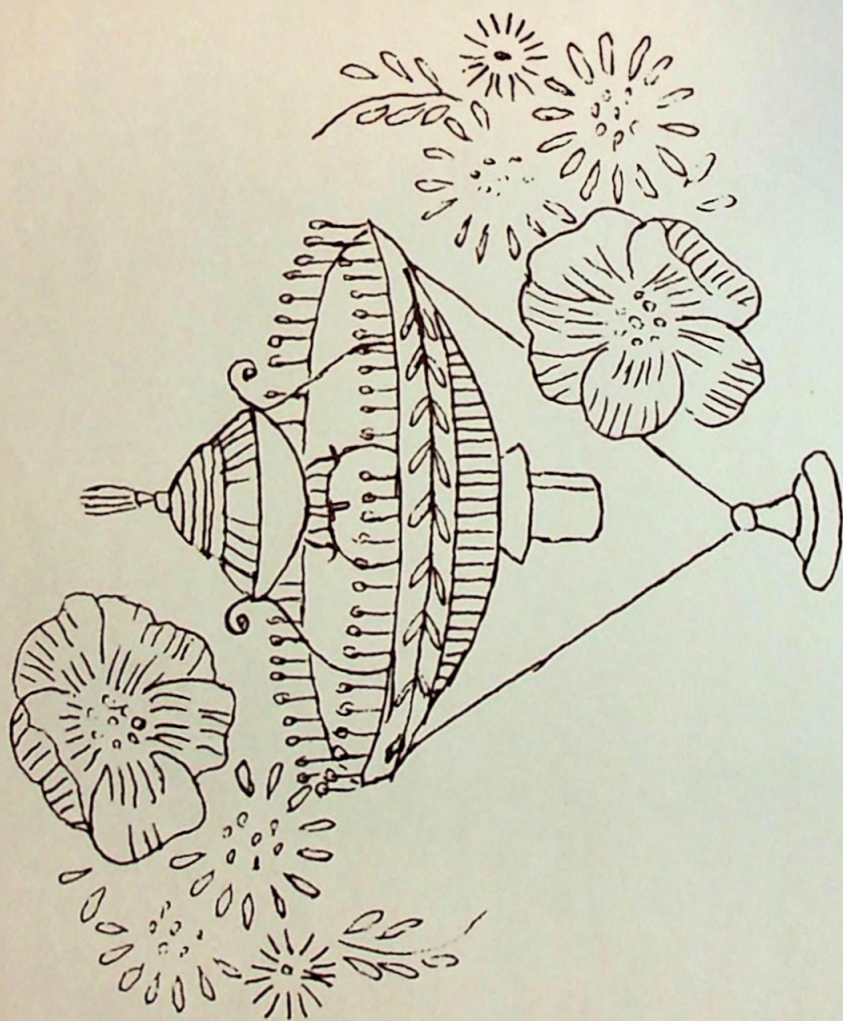
1 T. corn starch 6 T. sugar
2 T. cold water Salt (a few grains)
1/2 c. boiling water 1 tsp. vanilla
3 egg whites

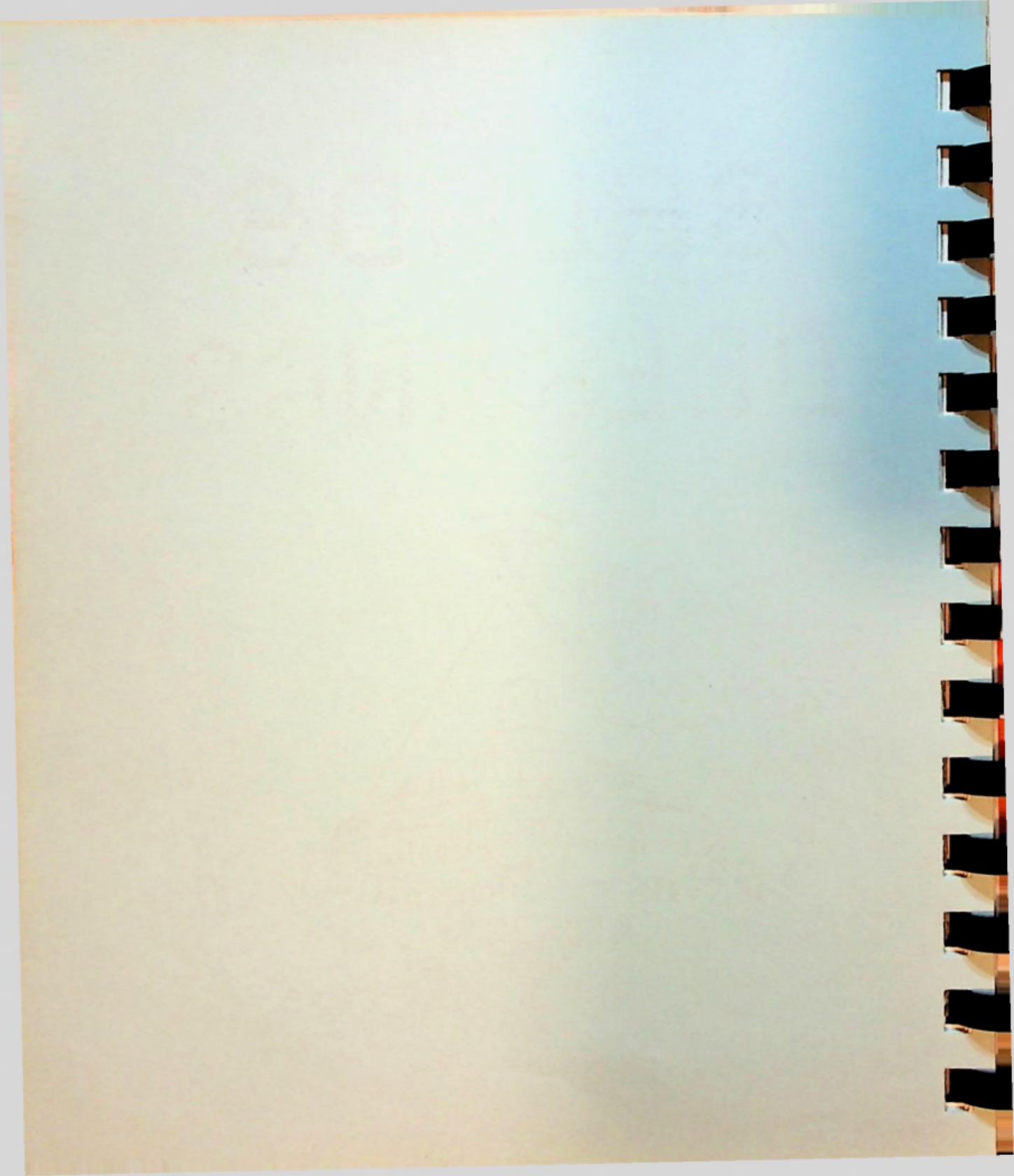
Dissolve 1 T. corn starch and cold water completely. Add 1/2 c. boiling water, stirring all the time. Cook until clear. Cool.

Beat 3 egg whites until thick. Gradually add 6 T. sugar, salt and vanilla. Beat until very frothy. Turn mixer on low and fold in cold corn starch mixture, then turn to high speed.

Beat until well combined and smooth. This is enough for 1 large pie or 2 small ones. Bake at 375° until brown. Watch carefully. Takes 12 to 15 minutes.

ADDITIONAL RECIPES





SALADS - DRESSINGS

THREE BEAN SALAD

Linda Hammer S.S.

1/4 c. onion (chopped)	1/2 c. vinegar
1 can green beans	3/4 c. sugar
1 can yellow wax beans	1/2 tsp. salt
1 can red kidney beans	1/4 tsp. pepper
1/2 c. salad oil	

Drain all vegetables. Bring sugar, vinegar, and seasonings to a boil and cool. Add oil. Pour over vegetables and toss lightly.

For variation: use 1/2 c. chopped celery and 1/2 c. chopped pepper. Serve well chilled. Serves 12.

THREE BEAN SALAD

Vivian Erickson

1/2 c. Wesson oil	3/4 c. sugar
2/3 c. vinegar	

Mix the above and pour over the following vegetables and then chill:

1 (No. 2) can yellow wax beans	1 c. <u>each</u> celery, onion rings
1 (No. 2) can green beans	and green pepper
1 (No. 2) can red kidney beans	
(drain all beans)	

(Add the 1 c. diced celery, 1 c. cut up onion rings and 1 c. diced green peppers last.) Let stand in refrigerator several hours before serving. Serves 12 to 14.

THREE BEAN SALAD

Mrs. W. W. Aspegren

2 cans green beans	DRESSING:
2 cans yellow wax beans	3/4 c. sugar
1 can kidney beans	1/3 c. salad oil
1 c. celery (diced)	2/3 c. vinegar
1 onion (chopped)	1 tsp. salt
1 red pepper (cut fine)	1 tsp. pepper

Wash the kidney beans and drain the others. Mix all ingredients. Make dressing and pour over bean mixture tossing lightly.

Store in the refrigerator at least 24 hours before using. Stir well before using. This will keep several days in refrigerator.

EGG SALAD

Mrs. Walter Boyles

- | | |
|----------------------|-----------------------------|
| 19 boiled eggs | 1 T. onion juice |
| 1 tsp. gelatin | 1 shake Tabasco sauce |
| 2 T. cold water | 1 tsp. Worcestershire sauce |
| 1 c. mayonnaise | 1 tsp. salt |
| 1 T. butter (melted) | |

Grind eggs twice, dissolve gelatin in cold water (then over hot water). Add remaining ingredients. Turn into a glass mold which has been rinsed in cold water.

Decorate with sliced olives. Serve with tomato and pineapple wedges. Serves 12.

CHICKEN SALAD SUPREME

Mrs. Walter Boyles

- | | |
|-----------------------------|-------------------------|
| 3 c. chicken (about 4 cans) | 1 T. gelatin |
| 4 eggs (hard cooked) | 1 chicken bouillon cube |
| 3 stalks celery | 1/4 c. boiling water |
| 1 lb. white grapes | 1 tsp. salt |
| 1/2 c. nutmeats | 1 c. mayonnaise |
| Pepper to taste | |

Cut chicken, celery and hard boiled eggs into small pieces. If grapes with seeds are used remove seeds, if seeded use whole. Dissolve gelatin and water and add to hot bouillon. Cool. Add to mayonnaise.

Finally mix with other ingredients. Pour into a large mold and when firm turn out on a bed of lettuce. Frozen cranberry sauce is a delicious accompaniment for this salad. Serves 12.

CRAB SALAD

Mrs. Walter Boyles

- | | |
|---------------------|------------------------------|
| 1/2 c. chili sauce | 3 (6 1/2 oz.) cans crab meat |
| 1 c. mayonnaise | 4 c. lettuce (sliced) |
| 2 tsp. curry powder | |

Combine chili sauce, mayonnaise and curry powder. Refrigerate, then add crab meat and lettuce. Toss. Garnish with ripe olives, radishes or asparagus spears or heap into scooped out whole tomatoes. Wonderful for a luncheon.

The bigger a man's head gets, the easier it
is to fill his shoes.

CORN BEEF SALAD

Barbara Cox

- | | |
|---------------------------|---|
| 1 pkg. lemon Jello | 1/2 c. peppers <u>or</u> olives (chopped) |
| 1 3/4 c. hot water | 1 T. onion (minced) |
| 1 c. celery (cut up) | 2 T. vinegar |
| 1/2 c. corn beef (ground) | 1 c. salad dressing |

Dissolve Jello in hot water. Let stand until it starts to set; then add rest of ingredients.

SHOESTRING POTATO SALAD

Mrs. Algot Anderson

- | | |
|------------------------------|-----------------------------------|
| 1 c. carrots (grated) | 1 (7 oz.) c. tuna (flaked) |
| 1 c. celery (finely chopped) | 1/2 c. salad dressing |
| 2 T. onion (grated) | 1 (4 oz.) can shoestring potatoes |

Mix all ingredients, except potatoes and chill. Mix potatoes in gently and serve immediately. Serves 4 or 5.

TUNA SALAD (Serve 6)

Esther Hammer Stafford

- | | |
|-------------------------------|---------------------------------|
| 1 (3 1/2 oz.) can flaked tuna | 2 or 3 hard boiled eggs (diced) |
| 1/2 to 1 c. celery (chopped) | 3 small sweet pickles (diced) |
| 1 T. lemon juice | and 2 T. juice may be added if |
| Salt and pepper | desired |
| 1/2 c. mayonnaise | |

Toss tuna, celery, lemon juice, salt and pepper together. Mix in mayonnaise. Carefully fold in eggs.

FRESH PEACH SALAD

Vernice Cardwell

- | | |
|------------------------------------|-----------------------------|
| 1 small carton cottage cheese | 1 c. fresh peaches |
| 1 pkg. peach Jello (dry) | 1 c. miniature marshmallows |
| 1 small carton Cool Whip <u>or</u> | |
| whipped cream | |

Mix all together and let set overnight in refrigerator before serving.

DOUBLE DUTY DISH

Lena M. Fogelberg

- | | |
|----------------------------------|------------------------------|
| 1 small carton cottage cheese | 1 small can mandarin oranges |
| 1 pkg. orange Jello | 1 carton Cool Whip |
| 1 (No. 303) can pineapple chunks | |

Pour Jello over cottage cheese (do not dissolve Jello). Pour directly from pkg. Drain pineapple and oranges then mix in Cool Whip. This may be made a day ahead and keeps nice several days. If moisture appears, simply stir.

COTTAGE CHEESE SALAD

Mrs. C. O. Reece

- | | |
|---|-----------------------------------|
| 1 small carton cottage cheese | 1 can mandarin oranges (drained) |
| 1 (3 oz.) pkg. orange pineapple gelatin | 1 small carton of whipped topping |
| 1 (No. 2) can pineapple (well drained) | |

Sprinkle dry gelatin over cottage cheese, stirring to dissolve. Add well drained fruits and topping. Spoon into mold and refrigerate overnight.

SALAD SURPRISE

Blanche Erickson

- | | |
|----------------------------|---------------------------------|
| 1 small can cottage cheese | 2 cans mandarin oranges (drain) |
| 1 pkg. dry orange Jello | 1 pkg. Dream Whip (whipped) |

Mix all together and let stand in refrigerator at least 2 hours before serving.

UNUSUAL COTTAGE CHEESE SALAD

Lyla Danielson

- | | |
|---------------------------------------|----------------------------|
| 1 small carton creamed cottage cheese | 1 can mandarin oranges |
| 1 (3 oz.) pkg. orange Jello | 1/4 tsp. lemon extract |
| 1 small can crushed pineapple | 1 envelope whipped topping |

Sprinkle Jello powder over cheese, stir to dissolve. Add well drained fruits, flavoring and topping. Refrigerate in a bowl, it will not be firm enough to mold.

SLAW

Iona Tuley

- | | |
|---|---------------------|
| 1 large cabbage (shredded)
(red is nice) | 1 c. vinegar |
| 3/4 c. sugar | 1 tsp. salt |
| 1/2 medium onion | 1 tsp. celery seed |
| | 1 tsp. mustard seed |
| | 1 tsp. sugar |

Add sugar to shredded cabbage and set aside. Boil together the vinegar, salt, celery seed, mustard seed and sugar for 3 minutes and pour over slaw.

Add diced olives, 1/2 green pepper (diced thin), 1/2 medium onion (sliced thin and rings separated). This salad should set for at least 24 hours.

CREAMY COLESLAW SALAD

Phyllis Hammer Odell

4 c. cabbage (shredded fine) ~~1/2 c. sour cream~~
 1/2 c. sour cream 2 T. vinegar
 2 heaping T. sugar 1/2 tsp. salt
 Dash of pepper

Chill cabbage. Combine ingredients for dressing, cream, sugar, vinegar, salt and pepper and pour over cabbage. Mix lightly. Sprinkle with paprika if desired.

NORWEGIAN SLAW

Mrs. J. W. Smith

3 medium head cabbage 1 bunch celery
 2 tsp. salt
 3 large green peppers

Chop cabbage fine. Toss while adding salt. Let stand for 2 hours. Squeeze out all juice. Add peppers and celery (chopped fine).

SYRUP FOR SLAW:

Boil:

4 c. sugar 1 tsp. celery seed
 2 c. vinegar 1 tsp. mustard seed
 1 c. water

Boil 10 minutes, then cool. Pour cold syrup over cabbage, mix well. Put in jars and store in refrigerator. Will keep crunchy for 6 weeks.

KRAUT SALAD

Florence Hammer

1 (No. 2 1/2) can sauerkraut 1/2 c. carrots (chopped or
 (chopped and drained) shredded)(optional)
 1 c. celery 1 c. sugar
 1/2 c. onion (chopped) 1/4 c. vinegar
 1/2 c. green pepper (chopped)

Toss cut sauerkraut, celery, onion, peppers and carrots. Dissolve sugar in vinegar in saucepan over low heat. Cool, then pour over salad vegetables. Keeps well in refrigerator. Refrigerate at least two hours or overnight before serving.

One of the great arts of living is the art of forgetting.

SAUERKRAUT SALAD

Mabel Larson

1 qt. sauerkraut	2/3 c. celery
1 green pepper (chopped)	(chopped)
1 small onion (grated)	

Rinse and drain sauerkraut. Mix in green pepper, onion and celery. Mix with following dressing and let stand overnight. Serves 6.

DRESSING FOR SALAD:

1 c. sugar	2/3 c. vinegar
1/4 c. salad oil	1/3 c. water

SAUERKRAUT SALAD

Maxine Florell

1 large can sauerkraut	1 c. sugar
1 large onion	1 can pimienta
1 green pepper	1 tsp. celery seed

Mix all ingredients together and refrigerate. Will keep a week or two.

SAUERKRAUT SALAD

Mrs. Warren Johnson

1 large can kraut	1 small can pimienta
1 c. celery	1 c. sugar
1 green pepper	

Chop kraut then add diced celery and pepper and pimienta. Add sugar. Mix well.

APRICOT PIE SALAD

Karla Tuley

1 can pineapple chunks	Marshmallows
2 cans mandarin oranges	Nuts
Green grapes	Fresh fruit (as desired)
2 bananas	1 can apricot pie filling

Mix all ingredients together and add 1 can apricot pie filling over all and mix.

The best way to get ahead is to have one.

PINEAPPLE BUTTERMILK SALAD

Lorine Dahl

- | | |
|-----------------------------------|--------------------------|
| 2 T. oleo | 1 lb. large marshmallows |
| 2 T. flour | 1 c. buttermilk |
| 1 c. whole milk | 1 c. nutmeats (chopped) |
| 1 (No. 303) can crushed pineapple | |

Cook together the oleo, flour and milk until thick as a white sauce. Let cool. Mix together pineapple (drained), marshmallows (cut up fine), buttermilk and nuts. Add white sauce and mix well.

Let stand 3 or 4 hours before serving. More flavorful if refrigerated overnight. Good for Thanksgiving and Christmas.

CRANBERRY SALAD

Velma Lervold

- | | |
|-----------------------|-------------------------------------|
| 1 pkg. cranberries | 1 small pkg. miniature marshmallows |
| 2 c. sugar | 2 envelopes Dream Whip (prepared) |
| 1 small can pineapple | 1/2 c. nuts |

Grind cranberries, drain pineapple. Add all ingredients. If made the night before, add just one envelope Dream Whip mixture, and the next day add the second pkg.

CRANBERRY SALAD

Mrs. Larry Smith

- | | |
|-------------------------------|--|
| 1 lb. cranberries (ground) | 24 marshmallows or about 1/2 pkg. miniature marshmallows |
| 1 1/2 c. sugar | |
| 1 small can crushed pineapple | 1 c. whipping cream |

Whip cream. Mix sugar to cranberries. Mix all ingredients together and serve.

THANKSGIVING CRANBERRY SALAD

Pam Isaacson

- | | |
|-------------------------|------------------------------|
| 1 bag cranberries | 1 bag miniature marshmallows |
| 1/2 to 1 c. sugar | 1 c. whipped topping |
| 1 can crushed pineapple | 1 c. nuts (chopped) |

Grind cranberries. Mix berries, sugar and pineapple together. Let stand overnight (or a quick way - 1 hour).

Add marshmallows and whipped topping and nuts. Allow to chill and serve.

CRANBERRY-GRAPE SALAD

Mrs. Dale Ainsworth

- | | |
|-------------------|---------------|
| 1 lb. cranberries | 1/2 pt. cream |
| 2 c. sugar | 3/4 c. nuts |
| 2 c. Tokay grapes | |

Grind cranberries (coarse blade). Add sugar and let stand overnight. Then drain for 2 hours. Add seeded grapes and whipped cream and nuts. Put in large ring mold.

Do not use cranberry juice (make jelly).

CRANBERRY SALAD

Betty Hammer Larson

- | | |
|--------------------------------|-----------------------|
| 1 c. water | 15 marshmallows |
| 1 c. sugar | 1 c. nuts (chopped) |
| 2 c. cranberries | 1 c. celery (chopped) |
| 1 (3 oz.) pkg. raspberry Jello | 1 c. apples (chopped) |

Bring water and sugar to boil, add cranberries. Boil until cranberries pop open. Remove from heat, add Jello and marshmallows.

Cool until partially set. Add remaining ingredients. Chill until firm. 12 servings.

MARSHMALLOW SALAD

Vernice Cardwell

- | | |
|--|-------------------------|
| 1 pkg. miniature marshmallows | 1 can pineapple tidbits |
| 1/2 pt. coffee cream | 1/2 c. nuts (chopped) |
| 1 large pkg. Philadelphia cream cheese | |

Soak marshmallows in cream overnight. Next morning beat until smooth in electric mixer, to this add cream cheese, pineapple (drained), nuts. Chill several hours before serving.

5 CUP SALAD

Mrs. J. W. Smith

- | | |
|---------------------------------|----------------------------|
| 1 c. pineapple chunks (drained) | 1 c. orange sections (cut) |
| 1 c. miniature marshmallows | 1 c. coconut (shredded) |
| | 1 c. cultured sour cream |

Mix and let stand overnight in refrigerator. Serves 8.

The best helping hand you can find is at the end of your arm.

SALAD

Mrs. Vachel Crawford

1 pkg. lemon pie filling
 2 or 3 T. Dream Whip
 Apples (chopped)

Grapes
 Miniature marshmallows
 Pineapple tidbits

Prepare pie filling like on pkg. Add Dream Whip and remaining ingredients.

FIVE CUP SALAD

Mrs. John Kuchera

1 c. small marshmallows
 1 c. crushed pineapple
 (drained)
 1 c. mandarin oranges

1 c. coconut or 1 c. nuts
 1 c. sour cream
 2 T. sugar

Mix together and let set in refrigerator 24 hours.

FIVE CUP SALAD

Betty Hammer Larson

1 c. pineapple chunks
 (drained)
 1 c. mandarin oranges (drain)
 1 c. miniature marshmallows

1 c. coconut
 1 c. sweet cream (whipped and
 sweetened or 1 c. sour cream can
 be substituted)

FRUIT SALAD

Mrs. Earl Janasek

1 pkg. lime Jello
 1 c. hot water
 1 c. crushed pineapple
 1 c. cottage cheese

1 pkg. Dream Whip
 12 small marshmallows
 1/2 c. nuts

Prepare Jello, water and pineapple, let set until it jells, then add the rest of ingredients. Refrigerate for 24 hours.

SUPER APRICOT SALAD

Clara Olson

2 pkgs. orange Jello
 1 (No. 2 1/2) can apricots (drained)
 1 (No. 2 1/2) can crushed
 pineapple (drained)

2 c. boiling water
 1/2 c. apricot juice
 1/2 c. pineapple juice
 1 c. miniature marshmallows

Dissolve Jello in boiling water, add fruit juice. Let set, add fruit and marshmallows.

Continued Next Page.

SUPER APRICOT SALAD (Continued).TOPPING:

1/2 c. sugar	1/2 c. pineapple juice
1 egg (beaten)	2 T. butter
2 heaping T. flour	1 c. cream (whipped)
1/2 c. apricot juice	

Mix sugar, beaten egg, flour, fruit juice. Cook until very thick. Add butter. Cool and fold in whipped cream. Spread on Jello and top with grated cheese.

FROSTED SALAD DESSERT

Diane Perry Hanson

2 pkgs. lemon Jello	1 can crushed pineapple (drained)
2 c. hot water	1 c. miniature marshmallows
2 c. 7-Up	2 large bananas (cut up)

Mix water, Jello and 7-Up together. Stir in all other ingredients. Place in 13x9 inch pan.

WHIPPED CREAM TOPPING:

1/2 c. sugar	2 tsp. flour
1 c. pineapple juice	2 tsp. butter
1 c. whipped cream cream	1 egg
or Dream Whip	

Cook sugar, flour, juice and egg until thickened. Add butter. Cool and chill. Fold into whipped cream. Frost gelatin mixture. Serve with fancy crackers.

APPLESAUCE SALAD

Vivian Erickson

1 can applesauce	1/2 c. red hots
1 box cherry Jello	1 c. boiling water

Dissolve red hots and Jello in water. Add applesauce, mix thoroughly. Chill.

CHERRY COKE SALAD

Mary L. Wilson

1 can red sour pitted cherries	1 small can crushed pineapple
1 c. water	1 (10 oz.) bottle Coke
1 c. sugar	1/4 c. nutmeats (chopped)
2 pkgs. cherry Jello	

Mix cherries, water and sugar and bring to boil. Pour this over 2 pkgs. Jello. Let cool. Add pineapple, coke and nuts. Place in refrigerator to set.

CRANBERRY MOLD

Wilsa Hanson

- | | |
|-------------------------------------|-----------------------|
| 1 (3 oz.) pkg. red Jello | 1/2 c. apples (diced) |
| 1 c. boiling water | 1/2 c. celery (diced) |
| 3/4 c. canned pineapple juice | 1/3 c. nuts (chopped) |
| 1 (8 oz.) can whole cranberry sauce | |

Dissolve Jello in boiling water, add pineapple juice and cranberries. Chill until slightly thickened. Stir in rest of ingredients. Pour into a four cup mold. Chill until firm.

Makes 3 1/2 c. (Recipe may be doubled but use only 1 c. pineapple juice.)

RASPBERRY SALAD

Anjeannette Isaacson

- | | |
|-------------------------------------|-----------------------------------|
| 1 (No. 2) can crushed pineapple | 2 pkgs. raspberry gelatin |
| 1/2 pkg. small marshmallows | 1 pkg. lemon gelatin |
| 8 oz. pkg. cream cheese | 1/2 pt. cream (whipped) <u>or</u> |
| 1/2 c. mayonnaise | prepared dessert topping |
| 2 pkgs. frozen raspberries (thawed) | |

Drain pineapple, put juice in saucepan and bring to boil. Add marshmallows and cheese. Heat until melted. Add 1 c. boiling water to lemon gelatin, stirring until all is dissolved.

When cool, add marshmallow mixture, pineapple, whipped cream and mayonnaise. Pour into large flat baking dish, 13x11 inches and set aside to cool.

Dissolve raspberry gelatin in 1 1/2 c. boiling water and juice of raspberries and raspberries. When this mixture is cool, but not set, pour over top of other mixture that is set. Return to refrigerator until ready to serve.

PERFECT SALAD

Blanche Erickson

- | | |
|--|-------------------------------|
| 1 pkg. lemon Jello | 1 small can crushed pineapple |
| 1 c. small marshmallows | TOPPING: |
| 1 (3 oz.) pkg. Philadelphia cream cheese | 1 box strawberry Jello |
| 2 c. boiling water | 2 c. boiling water |
| | Nuts |

Crumble cheese in Jello. Add boiling water, marshmallows and dissolve. Add pineapple. Pour into glass pan and let set until firm.

Continued Next Page.

PERFECT SALAD (Continued).TOPPING:

To prepare, dissolve Jello in boiling water and cool. Add nuts and pour over top of first Jello mixture which is set. Return to refrigerator to set.

LIME JELLO SALAD

Aileen Ainsworth Van Auken

2 pkgs. lime Jello 1 carton sour cream
1 medium size can crushed
pineapple

Drain can of pineapple. Add enough water to the juice to make 2 c. liquid. Heat to boiling point and pour over Jello. Let cool and add sour cream, then pineapple. Pour in ring mold. Sets up quickly.

BLUEBERRY SALAD

Marjorie Tuma

1 pkg. raspberry Jello 1 can blueberries (drained)
1 c. hot water Nuts (chopped)
1 c. juices from fruits 1 pkg. Dream Whip
1 can crushed pineapple
(drained)

Dissolve Jello in hot water; add fruit juices. Let Jello set until firm; then whip. Whip cream. Fold Jello, fruits and nuts into cream. Chill.

AVOCADO SALAD

Mrs. Arnold Perry

1 pkg. lime Jello 2 T. lemon juice
1/2 c. hot water 1/2 c. mayonnaise
1 small can crushed pineapple 3/4 c. whipped cream
1/2 tsp. salt 1 avocado (diced)

Combine Jello and water, let thicken and whip till foamy. Add rest of ingredients. Chill and serve.

Today is the first day of the rest of your life.

CRANBERRY SALAD

Linda Hammer

- | | |
|-------------------------|--------------------------------|
| 1 box lemon Jello | 2 small cans crushed pineapple |
| 1 box cherry Jello | 2 c. sugar |
| 2 c. boiling water | 1 lb. cranberries (ground) |
| 1/2 c. celery (chopped) | Nuts (chopped, if desired) |
| 1 large apple (diced) | |

Combine Jello and boiling water. Add pineapple and sugar. Cool; mix with ground cranberries, chopped celery, apple and nuts. Pour into Jello mold. This keeps several days.

CRANBERRY-GELATIN SALAD

Florence Hammer

- | | |
|---|---|
| 1 (3 oz.) pkg. lemon <u>or</u>
raspberry gelatin | 2 c. cranberries (cooked, sweetened)
<u>or</u> 1 (16 oz.) can whole cran-
berries |
| 1/2 c. hot water (boiling) | 1/2 c. orange juice |
| 1/2 c. crushed pineapple
<u>and</u> juice | 1 T. lemon juice |
| 1/2 c. apple (finely chopped) | 1/4 c. nuts (chopped)(optional) |

Dissolve gelatin in the 1/2 c. boiling water, cool. Stir in remaining ingredients. Pour into a quart mold or other pan or casserole. Chill several hours until set.

SPICED GRAPE LIME SALAD

Betty Hammer Larson

- | | |
|---------------------|------------------------------|
| 1 pkg. lime Jello | 2 c. spiced grapes (drained) |
| 2 c. very hot water | |

Dissolve Jello in water, chill until partially set, then add grapes. Pour into mold, chill until firm.

Serve on crisp lettuce with mayonnaise or fill center of mold with strawberries dusted with powdered sugar, topped with whipped cream or mayonnaise.

UNDER THE SEA SALAD

Olga Hugos

- | | |
|----------------------|------------------------|
| 1 pkg. orange Jello | 1/2 c. mayonnaise |
| 2 c. boiling water | 1 c. crushed pineapple |
| 1/2 lb. marshmallows | 1 pkg. lime Jello |
| 1 pkg. cream cheese | 2 c. boiling water |
| 1 c. whipped cream | |

Pour boiling water over orange Jello. Add marshmallows and cream cheese. Stir until dissolved. Cool, then add whipped cream, mayonnaise, pineapple. Mix well. Let cool and set. Dissolve the lime Jello in boiling water. Let cool. Pour over top of other mixture. When set it is ready to serve. Serve plain if desired.

7-UP SALAD

Margaret Loring

2 pkgs. lemon Jello
 2 c. boiling water
 2 c. 7-Up

1 (No. 2) can crushed pineapple
 2 bananas
 1 c. miniature marshmallows

Mix Jello and boiling water. Cool. Add 7-Up. Let this partially set, then add drained pineapple, (save the juice), bananas and marshmallows.

TOPPING:

1/3 c. sugar
 2 T. flour
 1 egg

1 c. pineapple juice
 1 pkg. Dream Whip
 Cheese (grated)

Cook sugar, flour, egg, pineapple juice until thick. Cool. Add the whipped Dream Whip. Place this on top salad and top with grated cheese.

FRENCH DRESSING

Anita Larson

1 c. Mazola oil
 1 c. sugar
 1 c. vinegar
 1 1/2 c. catsup

1 tsp. onion salt
 1 tsp. garlic salt
 2 tsp. paprika

Stir this together in order given. Do not cook. Will keep a long time in refrigerator.

DRESSING FOR CUCUMBERS

Anita Larson

1 c. sugar
 1/2 c. water
 1/2 c. vinegar

1/2 tsp. celery seed
 1/4 tsp. salt
 1/8 tsp. pepper

Stir this all together. Bring to a boil. Let cool. Pour over sliced cucumbers. This can be used over and over again.

FRENCH SALAD DRESSING

Idolia Berry

1 1/2 c. sugar
 1 can tomato soup
 1 c. vinegar
 1/2 c. salad oil
 1 T. onion salt
 1 T. garlic salt

1 tsp. mustard
 1/2 tsp. salt
 1 T. paprika
 1/2 c. catsup
 1 tsp. Worcestershire sauce

Mix all together and refrigerate until ready to use.

FRENCH DRESSING

Idolia Berry

1 1/2 c. sugar	Garlic (chopped)
1 can tomato soup	1 tsp. mustard
1 c. vinegar	1 tsp. salt
1/2 c. salad oil	1 T. paprika
Onion (chopped)	1/2 c. catsup
	1 tsp. Worcestershire sauce

Mix all together and refrigerate until ready to use.

HONEY DRESSING FOR FRUIT

Iona Tuley

2/3 c. sugar	1/3 c. honey (strained)
1 tsp. dry mustard	1 T. lemon juice
1 tsp. paprika	5 T. vinegar
1/2 tsp. salt	1 tsp. onion (grated)
1 tsp. celery seed	1 c. Wesson oil

Mix all ingredients together and store in jar.

HONEY DRESSING

Aileen Ainsworth Van Auken

2/3 c. sugar	1/3 c. honey
1 tsp. dry mustard	1/3 c. vinegar
1 tsp. paprika	1 T. lemon juice
1 tsp. celery seed	1 tsp. onion (grated)
1/4 tsp. salt	1 c. salad oil

Mix all ingredients together and beat with rotary or electric beater or blender. Makes 2 c. Excellent for fruit salad.

FRENCH DRESSING

Marie Newcomb

1 can tomato soup	1 tsp. paprika
1 c. oil	1 T. mustard
1/4 c. vinegar	1 T. sugar
Garlic (1 clove or more)	1 T. Worcestershire sauce
1/4 tsp. salt	

Beat or shake well in jar.

THOUSAND ISLAND DRESSING

Erma Lervold

1 c. mayonnaise or salad dressing	1/4 c. catsup
3 to 4 T. cider vinegar	2 T. sweet relish
2 tsp. sugar	1 hard cooked egg (chop fine)

Blend all ingredients well.

SALAD DRESSING

Mrs. Homer Cardwell

1 c. salad oil	1 tsp. dry mustard
1 small onion (grated)	3/4 c. vinegar
1 can tomato soup	3/4 c. sugar
1 tsp. paprika	1/2 tsp. celery salt
1 tsp. salt	1/4 tsp. garlic salt

Blend in blender or beat well together and store in glass jars in a refrigerator.

FAVORITE SALAD DRESSING (French)

Florence Hammer

1/3 c. vinegar	1/4 tsp. celery salt
1/3 c. sugar	1/4 tsp. onion salt
1/3 c. salad oil	(The above two may be added.)

Combine ingredients in order given and shake or mix well.
(Sweet pickle juice may be substituted for part of the vinegar.)

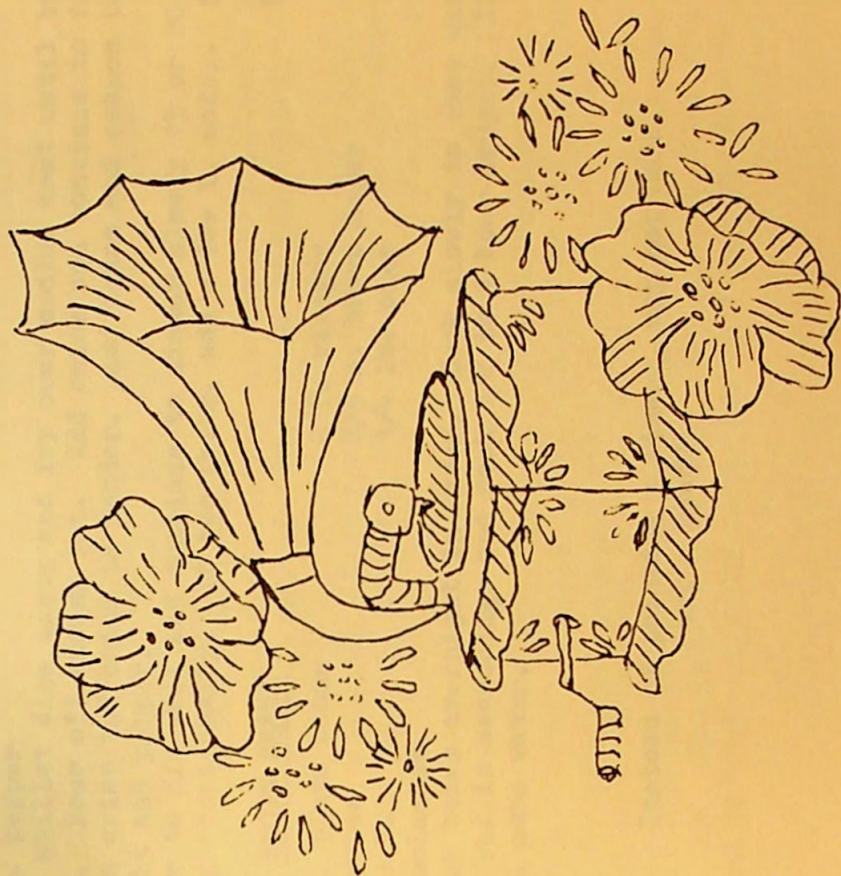
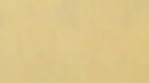
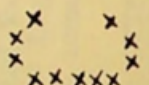
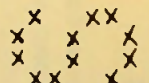
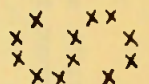
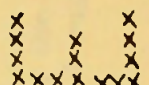
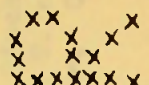
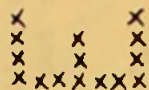
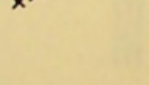
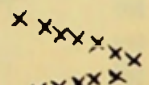
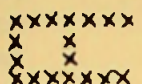
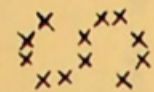
SALAD OIL DRESSING

Florence Hammer

1 c. sugar	1/2 tsp. salt
1/2 c. salad oil	1 tsp. onion (grated) <u>or</u> 1/4
1/2 c. vinegar	tsp. onion salt
1/2 tsp. celery seed	

Combine all ingredients; beat or stir vigorously. Chill several hours.

Serve as much as needed on salads such as shredded cabbage, bean salads, or other greens or vegetable salads.



1. The first part of the paper is devoted to a general discussion of the problem of the origin of life. It is shown that the problem is one of the most important and most difficult in the history of science.

2. The second part of the paper is devoted to a detailed discussion of the problem of the origin of life. It is shown that the problem is one of the most important and most difficult in the history of science.

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VEGETABLES - CASSEROLES

ZUCCHINI SQUASH

Idolia Berry

2 c. zucchini squash (about)
2 T. oil
1 1/2 T. sugar

2 T. onion (chopped)
1 c. tomatoes or sauce
Pinch each of garlic salt, oregano

Lightly brown onion in the 2 T. oil. Add the cut up zucchini, the tomatoes, seasonings and sugar. Cook until tender.

"QUICKIE" BEANS

Phyllis Hammer Odell

3 slices bacon
1 small onion
2 T. brown sugar
1/2 tsp. salt
1/4 tsp. pepper

1 (No. 2) can pork and beans,
baked beans or red kidney beans
1 T. vinegar

In skillet dice bacon and fry over medium heat until bits begin to curl. Pour off excess fat. Add onion and continue to fry until bacon is crisp and onion is tender. Add beans and season to taste, with salt and pepper.

Stir to mix well and continue to simmer slowly 15 or 20 minutes, stirring occasionally. If too thick, add a few T. water. Serve hot.

SWEDISH BROWN BEANS

Ruby Smith

1 1/2 c. pinto beans
2 qts. water
2 tsp. salt
1/2 c. molasses

2 T. vinegar
2/3 c. brown sugar
1/4 lb. olec

Soak beans overnight in water. Cook slowly in same water 2 hours. Put in seasonings and cook 1/2 to 1 hour longer. If necessary add more water.

Instead of pointing a finger, why not hold
out a hand?

CALICO BEANS

Ruby Reed

- | | |
|-------------------------|----------------------------------|
| 1/4 lb. bacon (chopped) | 1/2 c. catsup |
| 1 lb. hamburger | 1 tsp. salt |
| 1/2 c. onion (chopped) | 1 can lima beans |
| 1/2 c. brown sugar | 1 can kidney beans |
| 2 T. vinegar | 1 (No. 2 1/2) can pork and beans |
| 1 T. mustard | |

Brown first 3 ingredients, add remaining ingredients and mix well. Bake at 300° for 1 1/2 hours.

BROCCOLI WITH CHEESE SAUCE

Agnes Johnson

- | | |
|-----------------|------------------------|
| 1 1/2 T. butter | 1/4 c. cheese (grated) |
| 1 1/2 T. flour | Salt to taste |
| 1 c. milk | Broccoli (cooked) |

Melt butter, blend in flour. Add milk slowly, stirring constantly. Cook until thick and smooth. Add cheese and salt. Pour over hot cooked broccoli.

SPINACH ITALIA

Agnes Johnson

- | | |
|--|-------------------------------|
| 2 pkgs. frozen <u>or</u> fresh spinach | 1 tsp. salt |
| 2 eggs | 2/3 c. soft bread crumbs |
| 2 c. milk | 1 1/2 c. Cheddar or Provolone |
| Paprika | cheese (shredded) |

Cook spinach, drain and set aside. Beat eggs slightly; add salt, milk, spinach and crumbs. Add half the cheese and mix together.

Pour into 1 1/2 qt. butter baking dish. Sprinkle remaining cheese around the outside. Top with paprika. Bake at 350° about 30 minutes.

TANGY BAKED CARROTS

Vernice Cardwell

- | | |
|------------------------|------------------------|
| 8 medium sized carrots | 3 whole cloves |
| 1/2 tsp. salt | 1/4 c. water |
| 2 T. brown sugar | 1 T. parsley (chopped) |
| 2 T. salad oil | |

Cut carrots in long strips. Arrange on oiled casserole and sprinkle with salt, brown sugar, parsley and salad oil. Add the cloves, pour water at one side and cover tightly. Bake 45 minutes at 350°. Serves 4.

CINNAMON YAMS OR SWEET POTATOES WITH APPLES

Mrs. Warren Johnson

- | | |
|------------------------------------|-------------------------------|
| 2 c. yams <u>or</u> sweet potatoes | 1/4 c. butter <u>or</u> oleo |
| (sliced) | 1/2 tsp. salt |
| 1 1/2 c. apples | 1/4 tsp. red cinnamon candies |
| 1/2 c. brown sugar | |

Cook the yams or sweet potatoes, slice. Peel the apples. Alternate yams and apples in layers in a greased casserole. Add sugar, butter, salt. Sprinkle cinnamon candy over top.

Bake in a 1 1/2 qt. casserole at 350° for 1 hour. Keep covered until last 10 minutes of baking time. Add a little water during baking if it seems dry. Serves four.

ASPARAGUS CASSEROLE

Thelma Larson

- | | |
|-----------------|-------------------------------|
| 2 T. flour | 1 1/3 c. Carnation milk |
| 2 T. butter | 2 c. asparagus |
| 1/4 tsp. salt | 8 thin slices American cheese |
| 1/4 tsp. pepper | 3 hard boiled eggs (sliced) |

Blend the flour, butter, 1/4 tsp. salt, pepper with milk. Stir well until thick and smooth.

Place the asparagus, cheese, eggs in baking dish. Pour white sauce over this and bake 20 minutes at 350°.

SCALLOPED CORN

Marie Newcomb

- | | |
|-------------------------------|-----------------------------|
| 1 can corn (whole | 1 pat butter <u>or</u> oleo |
| kernel <u>or</u> cream style) | 1/2 tsp. salt |
| 1 c. milk | Dash of pepper |
| 1 egg | |

Mix in baking dish, bake 1 hour in 350° oven.

BARBECUED GREEN BEANS

Genevieve Melby

- | | |
|---------------------------|-------------------------|
| 2 (No. 2) can green beans | 4 slices bacon (diced) |
| 1 can tomato soup | 1 small onion (chopped) |
| 1/2 c. brown sugar | |

Fry bacon and onion. Mix in beans, tomato soup and sugar. Put in casserole and bake 1 to 1 1/2 hours at 300°.

CALICO BEANS

Erma Lervold

- | | |
|--|------------------------|
| 1 can lima beans | 1/2 c. ham (slivered) |
| 1 can green <u>or</u> yellow beans | 1/2 c. onion (chopped) |
| 1 can dark red kidney beans | 1/2 c. salad oil |
| 1 can pork and beans | |
| 1 (No. 303) can <u>or</u> 1 lb. navy beans (drained) | |

Mix together:

- | | |
|------------------|---------------------|
| 1/3 c. honey | 1 tsp. salt |
| 2 T. brown sugar | 1/2 c. red dry wine |
| 1 T. dry mustard | |

Saute' onions and salad oil until onions are transparent.

Put in 2 qt. casserole and bake 30 minutes to 1 hour in 350° oven.

GRITS SOUFFLE

Mrs. Dale Ainsworth

- | | |
|-------------------------------|-------------------------------|
| 6 1/2 c. water | 3 tsp. Lawry's seasoning salt |
| 1 1/2 c. grits | 1 stick butter |
| 1 tsp. salt | 3 eggs |
| 3/4 lb. New York sharp cheese | |

In boiling water stir the grits and salt. Boil for 10 minutes. Remove from fire, add grated cheese, Lawry's salt, butter and fold in beaten eggs.

Bake in greased 9x13 inch pan in a 350° oven 45 minutes.

SQUASH CASSEROLE

Barbara Anderson

- | | |
|----------------------------|---------------------|
| 1 can yellow squash | 3 T. butter |
| 1/2 medium onion (chopped) | 1/2 c. milk |
| 1/2 c. ham (diced) | 1 egg |
| Salt and pepper | 1/2 c. bread crumbs |

Drain squash and mash. Add other ingredients and mix well.

Bake 30 minutes in 400° oven. Serves 6.

BAKED BEAN CASSEROLE

Iola Larson

- | | |
|----------------------------|--------------------|
| 1/2 lb. bacon | 1 T. dry mustard |
| 1 lb. hamburger | 1 T. vinegar |
| 1 medium onion | 1/2 c. catsup |
| 1 can kidney beans (drain) | 2/3 c. brown sugar |
| 2 cans pork and beans | |

Fry in skillet the bacon, hamburger and onion. Drain off grease and add to other ingredients. Bake 45 minutes at 350°.

BROCCOLI CASSEROLE

Barbara Anderson

2 (10 oz.) pkgs. frozen
broccoli
6 hard cooked eggs
2 c. cheese sauce
1/4 c. butter
1 c. Minute Rice

CHEESE SAUCE:

1/4 c. butter
2 T. flour
2 c. milk
3/4 lb. Cheddar cheese

Spread cooked broccoli on bottom of 2 qt. casserole. Place eggs on top of broccoli. Spread rice evenly over eggs, pour cheese sauce over ingredients in dish.

Make sure all rice is covered with cheese sauce. Cook butter, flour and milk, then melt cheese in sauce. You may add more milk to make a medium thick sauce. Bake 40 minutes in 350° oven.

LIMA BEAN BROCCOLI CASSEROLE

Iona Tuley

3 T. butter
1/4 tsp. curry powder
2 c. bite size Rice Chex
1 (10 oz.) pkg. frozen lima beans

1 (10 oz.) pkg. frozen chopped
broccoli
1 can cream of mushroom soup
1 can cream of celery soup

Melt butter, add curry and cereal. Stir over low heat 5 minutes to coat cereal. Cook vegetables separately.

Combine beans with soup and 1 c. cereal mixture. Stir in broccoli. Place in buttered 2 qt. baking dish. Top with remaining cereal mixture. Bake 30 minutes in 350° oven.

SCALLOPED CORN

Mrs. Algot Anderson

1 can cream style corn
1 egg
2 tsp. butter
1/2 c. milk

1 tsp. sugar
Salt and pepper
Small amount of cheese (grated)
1/4 c. green peppers (finely cut)
(optional)

Combine and sprinkle with fine cracker crumbs on top. Bake 25 to 30 minutes in 350° oven.

GREEN BEAN CASSEROLE

Mrs. C. O. Reece

1 (No. 2) can green beans
2 T. butter (melted)
2 T. flour
1/2 c. Velveeta cheese

1/2 c. cream
2 c. potato chips
Salt and pepper

Continued Next Page.

GREEN BEAN CASSEROLE (Continued).

Drain juice from beans. Melt butter, add flour to thicken, pour into juice and simmer until thick. Add cheese and stir until well melted. Pour in cream, salt, pepper. Add to green beans in casserole.

Cover top with crushed potato chips. Bake in moderate oven for 30 to 35 minutes.

CORN AND BROCCOLI CASSEROLE

4-16-06

Mrs. C. O. Reece

2 eggs

1/2 c. cream

2 T. white sugar

1/8 tsp. Tabasco sauce

1 c. cream style corn

1 pkg. frozen broccoli

Salt and pepper

1/2 c shredded cheese

Cook broccoli. Pour into casserole, add 1 layer of corn, salt and pepper. Beat eggs lightly, add sugar, cream and Tabasco. Pour mixture over broccoli and corn. Bake at 325° from 35 to 40 minutes or until brown.

ASPARAGUS CHEESE AND EGG CASSEROLE

Nonie Larson

2 c. asparagus (cut and cook)

8 slices cheese

3 eggs (cooked hard)

1/4 c. toasted almonds (chopped)

Cook asparagus; hard boil eggs and put in 1 qt. casserole with cheese and almonds.

CREAM SAUCE:

2 T. flour

1/4 tsp. pepper

1/4 tsp. salt

1 2/3 c. Carnation milk

2 T. butter

(undiluted)

Blend ingredients for cream sauce and cook over low heat. Add Carnation milk and pour over asparagus mixture. Bake 20 minutes in 350° oven. Serves 4 to 6.

SCALLOPED POTATOES

Lena M. Fogelberg

7 large potatoes

2/3 c. milk

1 can cream of chicken soup

1/2 c. cheese (grated) oror mushroom soup

Cheese Whiz

Peel potatoes and parboil 5 minutes in salted water. Drain. Place in greased baking dish with soup mixed with milk. Add cheese. Bake 1/2 hour in 350° oven.

SCALLOPED POTATOES

Betty Hammer Larson

5 lbs. potatoes (cooked)	WHITE SAUCE:
1 c. cheese (grated)	1 qt. milk
1 or 2 c. buttered bread crumbs	1 cube oleo <u>or</u> butter
3 tsp. salt	3 T. flour
1/2 tsp. pepper	

In a flat casserole place a layer of potatoes, sprinkle with salt and pepper, a layer of white sauce, sprinkle cheese on each layer and on top, alternate with cheese and buttered bread crumbs and potatoes. Onion may be added.

Bake 20-25 minutes in 350° oven until bread crumbs are nicely browned and cheese melted.

ELEGANT SCALLOPED CORN

Irene Moe

1 (16 oz.) can cream style corn	1/2 tsp. salt
1 c. cracker crumbs	2 eggs (well beaten)
1/3 c. celery (diced)	2 T. butter (melted)
1/4 c. onion (diced)	1/4 tsp. paprika
3/4 c. American cheese (diced)	1 c. milk

Combine all ingredients and pour into a greased casserole. Bake in a 350° oven 50 minutes.

GREEN BEAN CASSEROLE

Ella Norris

1 1/2 lbs. hamburger	1 can cream of chicken soup
1 onion	1 tsp. salt
1 c. celery (diced)	1/2 tsp. pepper
1 can green French beans	1 can chow mein noodles

Brown onion with meat and add other ingredients, saving 1/2 can noodles to put over top of casserole. Bake 1 hour in a 325 to 350° oven.

POTATO CASSEROLE

Irene Moe

7 large potatoes	1 c. sharp cheese (grated)
2 c. water	1 medium onion
2 T. salt	2 cans cream of chicken soup
2/3 c. milk	

Peel and thinly slice potatoes, parboil with water 5 minutes with salt. Heat 2 cans of chicken soup mixed with 2/3 c. milk, add grated cheese and onion, grated. Place a layer of potatoes and soup mixture, top with ring of potato slices, a little cheese and paprika. Bake at 350°, 30-40 minutes. Good with ham. Serves 15.

SPINACH CASSEROLE

Mary L. Wilson

1 egg
 1/4 c. mayonnaise
 1 T. vinegar
 1 T. sugar
 1/8 tsp. salt
 1 1/2 c. canned spinach

Blend together the mayonnaise, vinegar, sugar and add to well beaten egg. Carefully fold in the well drained spinach. Pour into buttered casserole and bake 30 minutes in 350° oven.

PICNIC BEANS

Mrs. John Hanson

1/2 lb. bacon (diced and browned)
 1/2 lb. ground beef
 1 small onion (diced)
 1/4 c. catsup
 1/2 c. brown sugar
 1/2 c. white sugar
 1 tsp. Worcestershire sauce
 1 tsp. vinegar
 1 (No. 2) can pork and beans
 1 (No. 2) can butter beans
 1 (No. 2) can kidney beans

Brown onion with meat. Mix together and place in large baking dish. Bake 1 1/2 hours at 350°.

ASPARAGUS CASSEROLE

Nina Robison

1/2 c. milk
 1 can cream of mushroom soup or
 cream of celery soup
 1 T. butter
 2/3 c. cracker crumbs
 1/2 c. cheese (diced)
 4 c. asparagus (cooked) or
 2 (No. 2) cans (cut up)

Blend soup and milk; heat to boiling. Place half of asparagus in bottom of greased 1 1/2 qt. casserole; top with half the soup mixture. Cover with half the crackers and cheese.

Repeat layers and dot with butter. Bake at 350° 20 to 30 minutes or till bubbly.

SCALLOPED CORN AND OYSTERS (6-8 servings)

Florence Hammer

1 (1 lb.) can cream style corn
 1 egg (slightly beaten)
 1 c. milk
 2 T. butter (melted)
 2 c. medium cracker crumbs
 1/4 c. celery (finely chopped)
 1/4 tsp. salt
 Dash of pepper
 1 can or about 1 pt. oysters
 (fresh and thawed, or canned
 and juice or liquor)

Combine corn, celery, oysters, milk, egg and 1 1/2 c. cracker crumbs. Mix butter with remaining cracker crumbs and sprinkle on top. Bake in 350° oven for about 55 minutes or until nicely browned.

CREAM OF POTATO SOUP

Iona Tuley

2 c. raw potatoes (diced) 2 c. boiling water
 1 onion (minced)
 2 celery stalks (diced)

Cook above ingredients in water until tender. Sieve potatoes, onion, celery and combine with white sauce. Sprinkle with parsley.

WHITE SAUCE:

4 T. butter 2 c. milk
 3 T. flour 1 T. parsley
 1 tsp. salt

SAUCE FOR BROCCOLI OR ASPARAGUS

Mrs. Walter Boyles

2 T. butter 1 1/2 c. sour cream
 2 T. onion (minced) 2 T. sugar
 1/2 tsp. salt 1 T. white vinegar
 1/2 T. poppy seed 1/3 c. almonds (chopped)

Saute' onion in butter, add sugar, poppy seed, salt, vinegar and sour cream. Add almonds last. Serve hot over desired vegetables.

NOTE: May be served from a gravy boat.

CHEESE SAUCE

Florence Hammer

1 T. flour 1/2 c. American cheese (diced) or
 1 T. butter (melted) Cheddar cheese (grated)
 1/4 tsp. dry mustard (optional) 1 c. milk (scalded)
 1/4 tsp. salt and dash of pepper

Combine butter and flour. Mix thoroughly in thick saucepan over slow heat. Add milk slowly, stirring constantly. Cook till thick and smooth. Add cheese, salt, pepper and dry mustard, if desired. May be poured over cooked broccoli, cauliflower, string beans or escalloped potatoes or asparagus.

HARVARD BEETS

Linda Hammer

1/2 c. sugar 3 to 3 1/2 c. beets (cooked)
 1 T. corn starch 2 T. butter
 1/4 c. vinegar Salt and pepper to taste
 1/4 c. water

Mix sugar and corn starch; add vinegar and water. Boil 5 minutes. Add beets and simmer for 30 minutes. Add butter and season before serving.

FRIED ONION RING BATTER

Anne Perry

1 c. flour	1/2 tsp. salt
1 tsp. baking powder	1 egg
1/4 c. shortening (melted)	1 c. milk

Mix flour, baking powder and salt together. Mix egg, milk and shortening, then combine. Cut onion in rings.

Drop in flour, then in the batter. Cook in hot fat, turn once. Cook till golden brown.

CANDIED APPLES

Mrs. Carl Reece

2 c. white sugar	Juice of 1 lemon
2 c. water	Red food coloring
1 small pkg. of red hot candies	Pinch of salt
	Apples

Boil sugar and water to a syrup. Add red hots, and food coloring to desired color and salt.

Pare and core 7 or 8 small apples, simmer and turn often in a large saucepan. When cooked, add juice of 1 lemon. Chill.

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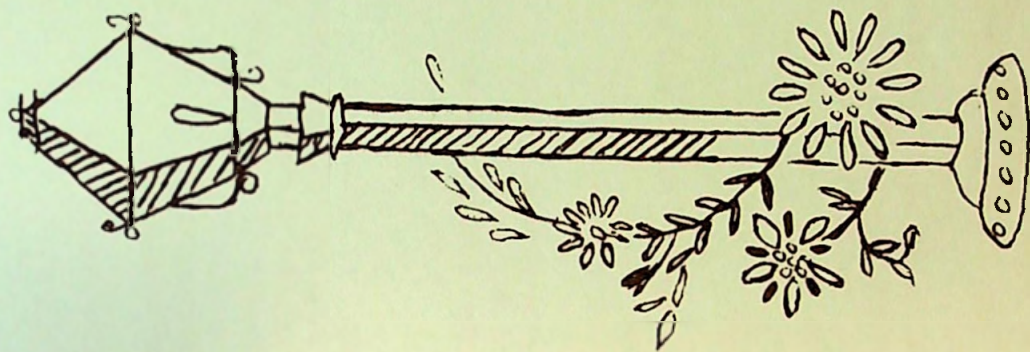
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THIS 'N THAT

PUNCH (150 servings)

Mrs. Arnold Perry

3 large cans pineapple juice 5 c. sugar
 3 large cans frozen lemon juice 1 qt. ginger-ale
 5-8 pkgs. Kool-Aid (any
 desired flavor)

Add water for number of pkgs. Kool-Aid used. Mix rest of ingredients except ginger-ale and add it when ready to serve.

WEDDING PUNCH

Iona Tuley

2 (3 oz.) pkgs. raspberry 1 (12 oz.) can frozen orange
 gelatin concentrate
 1 qt. boiling water 1 (46 oz.) can pineapple juice
 2 (12 oz.) cans frozen 1 (46 oz.) can ice water
 lemonade concentrate 1 qt. ginger-ale

Dissolve gelatin in boiling water. Let cool. Add remaining ingredients except ginger-ale. Add ginger-ale when ready to serve.

Orange gelatin may be substituted to make a golden punch.

Makes 50 punch cup servings.

PUNCH

Mrs. Geo. Larson

2 (3 oz.) pkgs. orange Jello 1 (46 oz.) can pineapple juice
 1 qt. boiling water 2 (46 oz.) cans ice water
 2 (12 oz.) cans frozen lemon 1 qt. ginger-ale (optional)
 concentrate
 1 (12 oz.) cans frozen orange
 concentrate

Cut down on ice water and add the ginger ale.

FRIENDSHIP TEA

Iona Tuley

2 c. Tang 1/2 tsp. cinnamon
 3/4 c. instant tea 1/2 tsp. cloves
 1 pkg. instant lemonade mix 2 c. sugar

Mix dry and put in jar. Use 2 heaping tsp. to 1 c. boiling water. Use more spice if it suits your taste. This is good iced too.

Combine all ingredients and bring to a boil. Simmer 10-15 minutes. May be stored in refrigerator and reheated to serve.

FUDGSICLES

Diane Perry Hanson

3 or 4 T. instant Jello	Pinch of salt
chocolate pudding	1 tsp. vanilla
2 T. sugar	1 1/2 c. milk
1 egg (unbeaten)(optional)	

Mix and pour into popsicle molds and freeze.

FREEZING CORN

Mrs. Warren Johnson

Corn	Salt
Water	Sugar

Use freshly gathered corn. Cut corn from cob. Put a small amount of corn in a pan. Add just enough water to corn so you can see the water around the edges of pan. To 1 qt. corn add 1 tsp. salt and 1 tsp. sugar. Heat corn until it is almost ready to boil (do not boil). Remove from heat. Cool quickly and package for freezer.

DELICIOUS CORN TO CAN OR FREEZE

Irene Moe

4 qts. corn	1 c. sugar
1 qt. water	4 tsp. salt

Cut corn from cob. Add 1 qt. water, sugar and salt. Boil gently for 10 minutes. Cool and pack in containers to freeze. Don't drain. Or, put in pint jars while hot and cold pack for 1 hour. Cover with juice from corn to can.

PEACH, STRAWBERRY JAM

Ruby Smith

5 1/2 c. ripe peaches (mashed)	1 pkg. fruit pectin
1/2 c. lemon juice	8 1/2 c. sugar
1 pkg. frozen strawberries (thawed)	1 1/2 tsp. red food coloring

Combine above ingredients and heat until hot. Add sugar and coloring. Boil for 4 minutes (rolling boil) and pour into sterilized jars and seal.

True wealth is of the heart, not of the hand.

STRAWBERRY PRESERVES

Irene Moe

1 qt. strawberries 1 T. vinegar or lemon juice
 1 qt. sugar

Wash and stem strawberries. Cut each berry in half. Cover with sugar. Let stand until juice comes to top.

Put in shallow pan and boil 10 minutes by clock. Add vinegar or lemon juice and boil 3 minutes longer. Take off fire and let stand 24 hours and seal without reheating.

FROZEN STRAWBERRY PRESERVES

8-9-99 not very special

Mary Larson

3 c. strawberries (mashed) *(cantaloupe ground)* 3/4 c. water
 4 1/2 c. sugar 1 pkg. Sure-Jell

Mix berries and sugar. Let stand until sugar dissolves. Boil water and Sure-Jell 1 minute, stir constantly. Add fruit to this and stir five minutes. Freeze.

PEACH MARMALADE~~8-9-99~~

Mrs. J. W. Smith

18 peaches *40 ground cantaloupe* 2 whole oranges
 Sugar

Grind and measure peaches and oranges. Use 1/2 as much sugar as pulp. Boil slowly until thick. Seal in jars.

PEAR HONEY

Mrs. J. W. Smith

9 c. pears (ground) 1 can crushed pineapple
 5 c. sugar

Cook all ingredients 20 minutes. Seal in sterilized jars.

BREAD AND BUTTER PICKLES

Mrs. Alvin Peterson

4 qts. cucumbers (sliced) 1 1/2 tsp. celery seed
 4 white onions 1 1/2 tsp. turmeric
 2 green peppers 1 1/2 tsp. mustard seed
 1/3 c. salt 3 c. cider vinegar
 5 c. sugar

Slice cucumbers and onion. Cut peppers in small pieces. Mix together and add salt. Cover with ice. Cover. Let stand 3 hours. Combine remaining ingredients and after draining cucumber mixture, pour vinegar mixture over cucumbers. Bring to boil. Pour into jars and seal while hot.

BREAD AND BUTTER PICKLES

Mrs. Arnold Perry

4 qts. cucumbers (sliced)	2 medium peppers (sliced)
6 medium onions (sliced)	1/3 c. salt
4 c. sugar	1 1/2 tsp. turmeric
3 1/2 c. vinegar	2 T. mustard seed
1 1/2 tsp. celery seed	

Spread sliced cucumbers in can, sprinkle with salt and cover with ice, let stand 5 to 6 hours. Drain.

Slice onions and peppers. Pack in sterilized jars and cover with the boiling hot syrup. Seal.

DILL PICKLES

Mrs. Reuben Johnson

Cucumbers	Few pickling spices
1 head dill	3 c. water
2 tsp. dill seed	1 c. vinegar
1/4 tsp. powdered alum	1/4 c. pickling salt

Pack cucumbers in qt. or 1/2 gallon jars. Put in bottom of jar dill and dill seed, alum and spices. Measure and boil water and vinegar and salt. Pour hot mixture over cucumbers, filling jar. Screw on lids tight. Will be ready in 3 weeks.

DILL PICKLES

Linda Hammer

Pack cleaned cucumbers in quart or half-gallon jars. While packing each jar, put in 1 head of dill. In the top of each jar, put a scant 1/4 tsp. powdered alum. Measure and mix 3 c. water, 1 c. vinegar and 1/4 c. salt. Bring to a boil and pour over cucumbers. Screw lids on tight. They are ready in 4 weeks.

ICEBERG PICKLES

Jennie Stromberg

2 gallon cucumbers	2 qts. vinegar
1 gallon water	4 qts. sugar
1 pt. pickling salt	2 T. pickling spice
Alum (size of walnut)	

Mix boiling water and salt. Pour over pickles and let stand 4 days. Drain and change to hot clear water, let stand 24 hours. Drain and cover with boiling water and alum, let stand 24 hours and drain. Slice cucumbers.

Measure vinegar, sugar, spices (put spices in muslin bag). Heat and pour over pickles boiling hot. Let stand 2 days. On the third day heat syrup to boiling. Place pickles in jars and pour syrup over them while hot. Seal.

CICKLES ("Pickles")

Mrs. Delbert Aspegren

7 lbs. cucumber sticks	1 tsp. celery seed
1 c. lime	1 tsp. whole cloves
1 gallon cold water	1 stick cinnamon
1 qt. white vinegar	1 T. salt
5 c. sugar	

Peel and slice cucumbers lengthwise, remove the seeds, cut in sections about 3 inches long and 1/2 inch thick. Soak cucumber sticks overnight in lime water made by mixing lime and water.

Wash good and soak 3 hours in fresh cold water. Make a mixture of vinegar, sugar, spices, cinnamon stick, salt. Pour over cucumbers and let stand overnight. The next day, boil in mixture for 1/2 hour, can and seal.

PICKLES (Sweet)

Louise Strom

2 c. vinegar	2 c. sugar
1/2 T. mixed spices	
1 tsp. powdered alum	

Wash any size cucumbers and pack in 1/2 gallon jars. Add vinegar, spices and alum to each jar and fill up with cold water and seal. When ready to use, take pickles and split or slice. Place in bowl, add 2 c. sugar. Add no liquid. Pickles form their own syrup.

CUCUMBER PICKLES

Mrs. J. W. Smith

Cucumbers (any size)	1 1/2 T. mixed pickling spices
2 c. vinegar	1 tsp. powdered alum
2 T. pickling salt (level)	2 1/2 c. sugar

Wash cucumbers and put in 2 qt. jar. Add vinegar, salt, spice and alum. Fill jar with cold water and seal. Let stand.

When removed from jar, wash and split each cucumber. Pour sugar over cucumbers. Let stand 24 hours before using.

ICE CUCUMBER SLICES

Barbara Beyer

4 qts. cucumbers (thinly sliced)	1 1/2 tsp. turmeric
8 onions (thinly sliced)	1/2 tsp. cloves
2 green peppers (cut in strips)	3 1/2 tsp. mustard seed
4 c. sugar	4 1/2 c. vinegar

Sprinkle salt over sliced vegetables, mix. Empty a tray of ice cubes in center of vegetables. Let stand 3 hours.

Continued Next Page.

ICE CUCUMBER SLICES (Continued).

Combine sugar, spices and vinegar. Heat to boiling. Drain vegetables, pour hot syrup over them and heat over low temperature to scalding but do not boil (stir). Process in boiling water for 5 minutes. Makes 5 1/2 pints.

PICKLED OKRA

Janice Janasek

3 lbs. okra	1 qt. water
Celery leaves	1 pt. white vinegar
Garlic cloves	1/4 c. salt
Dill heads	

Put okra in hot jars with celery leaves, 1 garlic bud and 1 dill head and stem. Heat brine to boiling and seal.

NOTE: Pick okra when not over 3 inches in length. Yields 6 pints.

EASY SPICED PEACHES

Erma Lervold

1 (No. 2 1/2) can peach halves	1 T. pickling spice
1 T. vinegar	1 tsp. whole cloves

Combine peaches, vinegar and spices in saucepan. Heat to boiling. Simmer 5 minutes. Drain. Stud with whole cloves.

PICKLED PEACHES

Mrs. Arnold Perry

1 (No. 2 1/2) can peach halves	1 stick cinnamon
3/4 c. brown sugar	Few whole cloves
1/2 c. vinegar	Peach juice

Boil vinegar, sugar, spices and juice, add peaches and simmer a few minutes.

CANNED BEETS

Mrs. Carl E. Larson

2 c. brown sugar	2 c. vinegar
1 c. water	

Boil beets until tender. Put in cold water and peel. Slice into jars and cover with syrup made with sugar, water and vinegar. Let come to a boil and pour over beets. This will cover 2 quarts.

CHUTNEY SAUCE

Mrs. Alvin Peterson

6 pts. ripe tomatoes	1 qt. vinegar
3 pts. apples	2 pts. sugar
2 onions	1 T. cinnamon
1/4 c. salt	1/2 tsp. red pepper

Chop the vegetables. Add salt and cook 30 minutes. Add 1 qt. vinegar, 2 pts. sugar, cinnamon, red pepper. Cook until thick. Seal.

CHILI SAUCE

Mrs. Thomas Hay

1 gallon tomatoes	1 T. mustard seed
2 c. peppers	1 T. celery seed
2 c. onions	3 tsp. mixed spices
1 c. sugar	3 T. salt
2 1/2 c. vinegar	

Chop tomatoes, pepper and onions and cook 45 minutes. Put mixed spices in sack and add all ingredients to first mixture. Cook until thick and seal.

PEPPER RELISH

Mrs. W. W. Aspegren

12 green peppers	2 c. sugar
2 red peppers (for color)	1 T. salt
14 large white onions	1 qt. vinegar

Chop peppers and onions fine, cover with cold water and let stand 30 minutes. Drain, cover with fresh water and boil five minutes. Drain again. Add sugar, salt and vinegar. Cook 15 minutes.

Put in sterilized jars and seal hot.

RELISH

Mrs. J. W. Smith

4 c. cabbage	4 c. vinegar
4 c. green tomatoes	6 c. sugar
4 c. onions	2 c. water
6 large green peppers	1 T. celery seed
6 sweet red peppers	1 T. mustard seed
1/2 c. salt	1 1/2 tsp. turmeric

Grind cabbage, tomatoes, onion and peppers and cover with salt, and let stand overnight.

Next morning, drain and wash and add remaining ingredients. Bring to boil and simmer 3 minutes and seal.

RAW CARROT RELISH

Mrs. Alvin Peterson

1 gallon green tomatoes	1 c. salt
8 medium carrots	6 c. sugar
8 medium onions	1 T. mustard seed
1 large head cabbage	1 T. celery seed
6 red peppers	1/2 gallon vinegar
6 green peppers	

Grind tomatoes, carrots, onions, cabbage, red and green peppers through coarse knife of food chopper. Add salt. Let stand 3 hours. Then squeeze out and drain.

Combine 1/2 gallon vinegar, sugar, mustard and celery seed and mix well. Pour over ground vegetables and mix well. Seal in pint jars.

RIPE TOMATO PRESERVES

Louise Strom

10 c. peeled tomatoes (sliced)	12 candy orange slices (chopped
10 c. sugar	fine)

Combine all ingredients and cook 20 minutes. Seal in sterilized jars.

CAKE FLOUR

Irene Moe

2 c. flour	2 T. corn starch
2 tsp. baking powder	

Use 2 c. flour minus 2 T. flour, plus baking powder and corn starch. This is good cake flour.

DRYING FLOWERS

Mrs. John Hanson

1 part household borax	3 parts white corn meal
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Blend thoroughly, place flower heads down in box or deep bowl and cover with dry mixture. Let stand in airtight box or bowl for 2 weeks.

ADDITIONAL RECIPESANY CARROT BUTTER

1 gallon cream (homemade or 1% fat)
 8 medium carrots
 8 medium onions
 1 large head cabbage
 6 red peppers
 6 green peppers

Grate carrots, onions, cabbage, red and green peppers through coarse hole of food chopper. Add salt. Let stand 2 hours. Then squeeze out and drain.

Combine 1/2 gallon vinegar, sugar, crushed red pepper and mix well. Pour over drained vegetables and mix well. Heat in first jar.

RIPE TOMATO PRESERVE

10 c. peeled tomatoes (sliced) and 1/2 cup sugar
 10 c. sugar

Combine all ingredients and cook 10 minutes. Heat in sterilized jars.

CORN MEAL

5 c. flour
 5 tsp. baking powder
 1/2 c. corn starch

Use 2 c. flour alone 1/2 c. flour, when baking powder and corn starch. This is good cake flour.

DRYING PEAS

1 pint shelled peas
 1 pint white corn meal

Place shelled peas in box or pan and cover with dry mixture. Heat in straight box or pan for 2 weeks.

1/2 c. flour
 1/2 c. corn starch
 1/2 c. sugar

1/2 c. flour
 1/2 c. corn starch
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1/2 c. flour
 1/2 c. corn starch
 1/2 c. sugar

NOV

MEMORIS

A happy Memory
Is on earth perhaps truer
Than happiness.

A. de Musset



13th

13th



FOND MEMORIES OF PASTOR'S WIVES

ITALIAN STYLE MEAT LOAF

Mrs. Arnold Wuertz

1 1/2 lbs. lean ground beef	1 tsp. salt
1 egg	1/2 tsp. oregano
3/4 c. cracker crumbs	1/8 tsp. pepper
1/2 c. onion (finely chopped)	2 c. Mozzarella cheese (shredded)
2 (8 oz.) cans tomato sauce with cheese	

Combine ground beef, egg, cracker crumbs, onion, 1/3 c. tomato sauce with cheese and seasonings. Mix well.

Place mixture on large piece of waxed paper or plastic; shape into rectangle of about 10x12 inches. Sprinkle Mozzarella cheese evenly over mixture.

Roll up like a jelly roll, using waxed paper to help lift meat for rolling.

Press ends of roll to seal in cheese. Place in shallow baking dish. Bake at 350° for 1 hour. Drain off excess fat. Pour on remaining tomato sauce with cheese and bake an additional 15 minutes. Makes 4 to 6 servings.

SWEDISH POTATO SAUSAGE

Mrs. N. H. Pearson

1 lb. beef (ground)	1 good sized onion (ground)
1 lb. pork butt (ground)	Dash of allspice
Salt and pepper to taste	Dash of cloves
5 potatoes (ground)	

Mix all ingredients thoroughly and stuff in beef casings. This will keep best in salt brine, if not used immediately. Will freeze too.

In the pursuit of happiness the difficulty
lies in knowing when you have
caught up.

SHRIMP OR CHICKEN CURRY

Mrs. Harvey L. Prinz

3 T. butter
 1/4 c. onion (minced)
 1 1/2 tsp. curry powder
 3 T. flour
 3/4 tsp. salt
 3/4 tsp. sugar
 1/8 tsp. ground ginger

1 c. chicken broth or 1 bouillon
 cube in 1 c. water
 1 c. milk
 2 c. shrimp (cooked, cleaned) or
 2 c. chicken (cut up, cooked)
 1/2 tsp. lemon juice

Melt butter over low heat in heavy saucepan. Saute^e onion and curry in melted butter. Blend in flour and seasonings. Cook over low heat until mixture is smooth and bubbly.

Remove from heat. Stir in chicken broth and milk. Bring to a boil and, stirring constantly, boil 1 minute. Add shrimp or chicken and lemon juice. Heat. (This makes 4 servings.)

Serve over fluffy boiled rice with condiments, such as raisins, bacon bits, sieved egg yolk, chopped peanuts, currant jelly or chutney, coconut, or pineapple chunks.

(Better if done the day before and stored in refrigerator.)
 Rice may be cooked in bouillon.

SEAFOOD DELIGHT

Mrs. Hilton Hammer

1 can crab meat
 2 cans shrimp (medium size)
 2 cans water chestnuts
 1 can mushroom pieces and stems
 2 c. celery (finely chopped)
 1 green pepper (cut fine)
 1 small onion (minced)

1 scant tsp. salt
 4 hard boiled eggs (chopped)
 2 tsp. Worcestershire sauce
 1 pt. Hellman's mayonnaise
 4 or 5 pieces bread (crumbs)
 Cashew nuts

Slice chestnuts and put all ingredients together except cashews and crumbs. Pour into large casserole. Put crumbs on top then cashews. Bake 45 minutes in 350° oven.

A pinch of probably is worth a pound of perhaps.

EL CAMPO RICE SALAD

Mrs. Merle Bolte

3 c. rice (cooked, salted)	3 hard cooked eggs
1/4 c. green peppers (chopped)	1/2 c. Miracle Whip
1/4 c. celery (chopped)	1/4 c. prepared mustard
1/4 c. sweet pickle (chopped)	2 T. sugar
1/4 c. pimiento (chopped)	1 tsp. vinegar
1/2 c. onion (chopped)	

Mix the Miracle Whip, mustard, 2 T. sugar and vinegar together. Pour mix over other ingredients and let stand a few minutes before serving.

MACARONI AND CHEESE

Mrs. George Nielson

1 1/2 c. macaroni	1 tsp. salt
1 1/2 c. American cheese	1/8 tsp. pepper
2 c. milk <u>or</u> half and half	

Cook macaroni, water and salt until macaroni is tender - 15 to 20 minutes. Drain off water, add cheese, cubed and 2 c. milk, salt and pepper.

Simmer until cheese melts and seasonings cook through. Serve at once.

SOUTHERN PECAN PIE

Mrs. George Nielson

1 c. corn syrup	3 eggs
1/2 c. sugar	1 c. pecan halves
1/4 c. butter (melted)	1/8 tsp. salt

Combine corn syrup, sugar, salt, melted butter and slightly beaten eggs. Pour over pecans in unbaked pie shell. Bake at 425° for 10 minutes. Reduce heat to 350° for 45 minutes or until filling is firm. Cool and serve.

ALMOND-RICE CREAM

Mrs. Melvin Peterson

1 T. butter <u>or</u> margarine	1 c. almonds (finely chopped)
1 c. water	1 c. whipping cream (chilled)
1 c. uncooked long grain rice	2 tsp. vanilla
4 c. milk	1 unblanched almond (for good luck)
3 T. sugar	Raspberry or lingonberry sauce
1/2 tsp. salt	(recipe below)
1 cinnamon stick	

Heat butter, water and rice to boiling in Dutch oven. Reduce heat; simmer uncovered until water is absorbed, about 12 minutes.

Continued Next Page.

ALMOND-RICE CREAM (Continued).

Stir milk, sugar, salt and cinnamon stick into rice mixture. Heat to boiling. Reduce heat; cover and simmer, stirring until milk is absorbed, 50-60 minutes. (It can be put into a 300° oven and will be less likely to scorch.) Remove cinnamon stick; cool. Stir chopped almonds into cooled rice mixture.

Beat cream in chilled bowl until soft peaks form. Add vanilla; beat until stiff. Gently fold whipped cream into cooled rice mixture. Tuck the good luck almond into the pudding; divide among dessert dishes and chill. At serving time, top with Raspberry Sauce. Serve with your favorite cookie if desired. (This makes 12 servings, 1/2 cup each.)

RASPBERRY SAUCE: (Makes about 1 1/3 c.)

*1 pkg. (10 oz.) frozen raspberries (thawed) 1/2 c. sugar

Mix raspberries (with syrup) and sugar in small bowl; let stand 2 hours. Sieve raspberry mixture.

*1 jar (14 oz.) lingonberries can be substituted for the frozen raspberries, if desired.

Pudding and sauce can be made 5 days ahead of serving time; cover and refrigerate each separately.

SNOW ON THE MOUNTAIN

Mrs. Melvin Peterson

1 c. sugar	2 tsp. vanilla
4 eggs	1/4 tsp. salt
1/2 c. flour	1 lb. dates (1/2 lb. is sufficient)
1 tsp. baking powder	1 c. nuts (1/2 c. can be used)

Combine first six ingredients; add dates and nuts. Bake in 350° oven for about 1/2 hours.

Break up this cake and make a layer of small pieces. Arrange sliced bananas and oranges for next layer. (Pineapple can also be used with some juice.) Add another layer of broken up cake and a layer of fruit. The top layer should be cake. Build up into a mound.

Frost with whipped cream. Add decoration for top. Serves 12-15.

POPPY SEED COFFEE CAKE

Mrs. Hilton Hammer

- | | |
|--|-------------------|
| 1 pkg. Duncan Hines yellow cake mix | 4 eggs |
| 1 pkg. Jello instant coconut creme pudding mix | 1/2 c. salad oil |
| | 1 c. hot water |
| | 1/4 c. poppy seed |

Mix all ingredients together and beat 4 or 5 minutes. Pour into a well greased bundt pan and bake 50 minutes in 350° oven.

DOUBLE TOFFEE DELIGHT

Mrs. Arnold Wuertz

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|--------------------------------------|--|
| 1 1/2 c. brown sugar (firmly packed) | 1 pkg. (4 serving size) dry instant vanilla pudding mix |
| 1 c. nuts (chopped) | 1 pkg. (4 serving size) dry instant butterscotch pudding mix |
| 1 T. cinnamon | 1 c. water |
| 2 c. flour | 3/4 c. cooking oil |
| 1 c. sugar | 1 tsp. vanilla |
| 2 tsp. baking powder | 4 eggs |
| 1 tsp. salt | |

Combine brown sugar, nuts and cinnamon and set aside. Place remaining ingredients in large mixer bowl and combine. Beat 2 minutes at medium speed scraping bowl occasionally.

Pour 1/3 the batter into greased 13x9 inch pan; sprinkle with 1/3 brown sugar mixture. Pour remaining batter over brown sugar; sprinkle with remaining brown sugar.

Bake at 350° for 40 to 45 minutes until top springs back when touched lightly in center.

CINNAMON ROLLS

Mrs. George Nielson

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|-------------------|-------------------------|
| 1 pkg. yeast | 1 tsp. salt |
| 1/4 c. warm water | 1 egg (beaten slightly) |
| 1 tsp. sugar | 4 c. flour |
| 1/2 c. shortening | Butter |
| 1 c. warm water | Brown sugar |
| 1/3 c. sugar | Cinnamon |

Sprinkle yeast over the 1/4 c. lukewarm water. Add 1 tsp. sugar. Set aside. Into a large bowl put 1/3 c. sugar, 1 tsp. salt, 1/2 c. shortening, egg, 1 c. warm water. Beat together and add yeast. Gradually add 4 c. flour. Knead. Let stand 2 hours to rise till double in bulk. Punch down and let rise again. Divide dough 2 parts and roll out each part to 1/2 inch thick. Spread each part with cinnamon, butter and brown sugar. Cut into 12 rolls and let rise in warm place. Bake at 400° for 15 minutes in greased muffin tins.

DILLY CASSEROLE BREAD

Mrs. Arnold Wuertz

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|--|-------------------------|
| 1 packet of active dry yeast <u>or</u> | 1 T. butter |
| 1 cake compressed yeast | 2 tsp. dill seed |
| 1/4 c. warm water | 1 tsp. salt |
| 1 c. creamed cottage cheese | 1/4 tsp. soda |
| (heated to lukewarm) | 1 egg (unbeaten) |
| 2 T. sugar | 2 1/4 to 2 1/2 c. flour |
| 1 T. instant minced onion | |

Soften yeast in water. Combine in mixing bowl the cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg and softened yeast. Add flour to make a stiff dough, beating well after each addition. Cover, let rise until doubled in size, 50 to 60 minutes.

Stir down dough, put into well-greased 8 inch round, 1 1/2 or 2 qt. casserole. (A loaf pan may be substituted.) Let rise until light, 30 to 40 minutes.

Bake at 350° for 40 to 50 minutes until golden brown. Brush with soft butter and sprinkle with salt.

CHOCOLATE TEMPTERS

Mrs. George Nielson

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|-----------------------|------------------------------|
| 2 c. granulated sugar | 1 tsp. vanilla |
| 1/2 c. butter | 1/2 c. crunchy peanut butter |
| 1/2 c. cocoa | 3 c. quick oats |
| 1/2 c. milk | 1/4 c. coconut |

Place sugar, butter, cocoa and milk in a heavy saucepan, stirring constantly, bringing to a rolling boil. Boil 1 minute.

Remove from heat and add vanilla and peanut butter. Stir until dissolved. Pour over 3 c. quick oats and coconut. Stir until all oats are covered, then drop by teaspoonful on waxed paper. Cool.

PECAN TOPS

Mrs. Stanley Swanson

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|---------------------------------|-------------------------|
| 1 c. butter <u>or</u> margarine | 1 tsp. almond flavoring |
| 3/4 c. brown sugar | 2 c. cake flour |

Cream butter thoroughly in mixer. Add brown sugar and continue mixing until light and fluffy. Add flavoring and flour. Mix until very light and cool for 1/2 hour.

Roll dough into small balls, dip in sugar and press small pecan on top. Bake at 325° about 7 to 10 minutes. Store in tightly covered tin to keep crisp.

ROLLED COOKIES

Mrs. Melvin Peterson

- | | |
|-----------------|----------------------|
| 1 c. shortening | 3 c. flour (sifted) |
| 2 eggs | 2 tsp. baking powder |
| 1 c. sugar | 1 scant tsp. soda |
| 4 T. sweet milk | |

Cream shortening, eggs, and sugar. Add milk. Sift together flour, baking powder and soda and add to creamed mixture. Roll and bake at 400° for 6 to 8 minutes. (Our children enjoyed having "cooky parties" of making these cookies and using all the cooky cutters we had. No amount of handling seemed to hurt the dough.)

SWEDISH HUGS

Mrs. Arnold Wuertz

- | | |
|----------------------|----------------------|
| 2 c. butter | 3 1/2 c. flour |
| 2 c. brown sugar | 1 c. nuts (chopped) |
| 1 egg | 2 T. cinnamon |
| 1 tsp. vanilla | 1 T. cardamon powder |
| 1 tsp. baking powder | |

Cream butter and brown sugar. Beat in egg and vanilla. Add dry ingredients, then blend in nuts. Chill in refrigerator. Then roll in a ball the size of a walnut. Dip in beaten egg white and sugar. Place nut on top and bake at 350°.

PEANUT BUTTER FINGERS

Mrs. Arnold Wuertz

- | | |
|----------------------|--------------------------------|
| 1/2 c. butter | 1/2 tsp. vanilla |
| 1/2 c. sugar | 1 c. flour |
| 1/2 c. brown sugar | 1 c. rolled oats |
| 1 egg (unbeaten) | 1 (6 oz.) pkg. chocolate chips |
| 1/3 c. peanut butter | 1/2 c. powdered sugar (sifted) |
| 1/2 tsp. soda | 1/4 c. peanut butter |
| 1/4 tsp. salt | 2 to 4 T. evaporated milk |

Cream butter and sugars. Blend in egg, peanut butter, soda, salt and vanilla. Stir in flour and rolled oats. Bake in 13x9x2 inch greased pan at 350° for 20-25 minutes. Remove from oven, sprinkle with chocolate chips and let stand 5 minutes.

Then spread chocolate evenly and drizzle with mixture of powdered sugar, peanut butter and milk. Cool. Cut. Makes 4 dozen.

ALMOND TARTS (Little Swedish Tea Cakes)

Mrs. George Nielson

1 c. butter	1 tsp. vanilla
1/2 c. sugar	1/4 tsp. salt
1 egg	2 c. flour

Mix together butter, sugar, egg, vanilla, salt and flour to make the dough. Press 1 tsp. dough in small muffin pans, leaving center hollow. Place 1 tsp. of the following filling in each hollow.

FILLING:

2 eggs	1 can macaroon mix <u>or</u> almond paste
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To make filling, beat 2 eggs until lemon colored, beat in 1 can of macaroon mix or almond paste.

Bake tarts for 30 minutes at 350°. Make a thin frosting of confectioners' sugar and water and frost cooled cakes. Decorate with colored sugar while moist.

SAUERKRAUT SALAD

Mrs. Harvey Prinz

1 lb. can sauerkraut	1 small can pimienta (chopped)
1 green pepper (chopped)	1 c. onion (chopped)
1 c. celery (minced)	3/4 c. sugar

Combine ingredients. Chill overnight. Keeps well if refrigerated.

MAINLY SWEET PICKLES

Mrs. Merle Bolte

4 qt. cucumbers	5 c. sugar
1 1/2 c. sweet red peppers	1/2 tsp. turmeric
1 1/2 c. green peppers	1/2 tsp. ground cloves
1 head cauliflower	1/2 tsp. celery seed
1/2 to 3/4 gallon button onions	1/2 tsp. mustard seed
1/2 to 3/4 c. salt	1 1/4 qt. vinegar

Cut up cucumbers and peppers. Break up cauliflower into small pieces. Use onions whole and mix salt through mixture.

Place in large kettle and weight the lid. Let stand 3 hours. Drain and add remaining ingredients. Put over low heat and heat well but do not boil. Seal in jars.

BLACK CANDY

Mrs. M. C. Linnerson

2 c. brown sugar	2 sqs. chocolate
1/2 c. butter	1/2 c. milk
1/2 c. syrup	1 tsp. vanilla

Cook to firm ball, add vanilla. Pour into buttered pan and cool.

HOLIDAY MINT DAZZLER

Mrs. M. C. Linnerson

2 c. graham cracker crumbs	2 sqs. bitter chocolate (melted)
1/3 c. butter (melted)	18 oz. miniature marshmallows
1/2 c. butter	1 1/2 c. heavy cream (whipped)
1 1/2 c. powdered sugar	1/2 c. peppermint stick candy
3 eggs	(crushed)

Blend together crumbs and melted butter. Press firmly into bottom of 7x11 inch greased pan. Cream together butter and powdered sugar. Add 1 egg at a time. Beat well after each.

Add slowly the chocolate which has been slightly cooled. Beat until well mixed. Spoon over the crumbs and set in the refrigerator to start to set.

Whip cream and fold in marshmallows. Spread over the chocolate. Sprinkle with the crushed candy. Set in the freezer to harden.

TIP: Work with butter as cold as possible for best success.

FOND MEMORIES

OF THOSE WHO HAVE PASSED ON

DATE PUDDING

Esther Lervold

2 c. brown sugar	1 tsp. baking powder
2 c. hot water	1/2 tsp. soda
1 c. sugar	Pinch of salt
1 3/4 c. flour	1/2 c. nuts (chopped)
1 c. milk	1/2 c. dates (cut)

Dissolve brown sugar and hot water in pan in which pudding is to be baked.

Mix all other ingredients together and pour this batter over first mixture. Do not stir in. Bake 40 minutes at 350° oven.

CINNAMON APPLES

Esther Lervold

2 c. cold water

Small pkg. red hots

2 c. sugar

Jonathan apples

Pare and core several apples. Cook apples in syrup till done.

HAMBURGER IN GRAVY SAUCE

Ida Greenslade

1 lb. hamburger

1 to 1 1/2 T. flour

1 small onion

Salt

From hamburger into balls or patties, roll in seasoned flour. Brown in greased skillet. Cut up onion in small pieces and sprinkle in skillet with hamburger.

After hamburger and onion have been browned sprinkle 1 to 1 1/2 T. of flour in skillet. Pour potato water or tap water over this and simmer till medium thickness. This will make a brown sauce like gravy. Pour in bowl and serve.

SWEDISH HEAD CHEESE (Sylta)

Mrs. Axel Smith

1 hog's head

1/4 tsp. cloves

6 bay leaves

Salt and pepper to taste

Onion (if desired)

Split, wash and soak hog's head about 12 hours in cold water. Cook meat, 6 bay leaves and onion until meat falls from bones. Grind the meat and add 1/4 tsp. cloves, salt and pepper, adding strained broth. The meat was cooked until quite thin (like mush). When heated, pour in crock molds and let cool. Can be frozen and used later.

KALDOLMAR

Mrs. C. P. Rydell

Large head cabbage

1 onion (minced)

1/2 lb. ground pork

1 egg

1/2 lb. ground beef

2 tsp. salt, pepper and allspice

1 c. rice (boiled)

Blanch cabbage and separate leaves carefully. Mix all other ingredients together. A little cream or milk may be added. Place a heaping T. on each cabbage leaf. Roll tightly. Can be held together with toothpicks. Place rolls in heavy skillet containing a generous amount of hot butter. When rolls are nicely browned, add a little water, cover and steam until each leaf is semi-transparent and dripping with brown meaty juices.

HARDTACK

Mrs. Lars Hammer

- | | |
|------------------|--------------------------|
| 3 c. warm water | 2 c. sugar |
| 2 T. sugar | 1 c. shortening (melted) |
| 1 cake yeast | 3 or 4 tsp. salt |
| 4 c. white flour | Whole wheat flour |

Mix warm water, sugar and yeast, add enough white flour to make a medium sponge. Then add sugar, shortening, salt and whole wheat flour to make a medium dough.

Let rise 5 or 6 hours. Punch down and roll real thin. Bake on the bottom of a cookie sheet on lower grate in a 375° oven for 5 to 10 minutes. Shift to top grate and bake to light brown.

A hardtack roller is best, but a common rolling pin can be used and prick with a fork.

EXTRA GOOD WHITE COOKIES

Mrs. S. J. Swenson

- | | |
|----------------------|------------------------|
| 1 c. sugar | 1/2 tsp. salt |
| 1 c. butter or oleo | 1/2 tsp. baking powder |
| 2 eggs (well beaten) | 1 tsp. vanilla |
| 3 c. flour | 1/2 tsp. lemon extract |
| 1/2 tsp. soda | |

Cream sugar and butter. Add beaten eggs. Sift dry ingredients together and add to creamed mixture. Add extracts.

Place in refrigerator to chill. Bake as needed. Roll out and cut. Bake at 350-375° to a delicate brown.

MOM'S SUGAR COOKIES

Mayme Freed

- | | |
|-----------------|----------------------|
| 2 c. sugar | 1 tsp. soda |
| 1 c. butter | 2 tsp. baking powder |
| 2 eggs | Flavoring |
| 1 c. sour cream | Flour |

Cream sugar and butter. Add eggs, beat. Add flavoring. Sift dry ingredients and alternate sour cream and sifted flour. Flour to handle. Nutmeg if desired.

Men who try to do something and fail are
much better off than those who try
nothing and succeed.

PEANUT BUTTER COOKIES

Esther Lervold

1 c. shortening	3 c. flour
1 c. sugar	2 tsp. soda
1 c. brown sugar	1/2 tsp. salt
2 eggs (beaten)	1 tsp. vanilla
1 c. peanut butter	

Cream shortening and sugars. Blend well together. Add beaten eggs and vanilla and beat well. Beat in peanut butter.

Sift dry ingredients together and add. Mix and shape into balls the size of a walnut and pat out with a fork. Bake in a moderate oven 12 to 15 minutes.

RUSSIAN TEA

Maude Wetzel

1/2 c. lemon tea	1 tsp. cinnamon
1 c. Tang	1 tsp. cloves (scant)

Mix well in a blender. Store in a tightly sealed container. Use 1 tsp. to a cup or to taste.

FRUITCAKE

Mrs. E. Porter Ahrens

1 lb. raisins	1 tsp. salt
1 qt. water	1 c. nuts
1/2 c. lard	1 c. dates
2 c. sugar	3 or 4 beaten eggs
1 tsp. soda	Vanilla
4 c. flour	1/2 c. citron <u>or</u> mixed fruit
1 tsp. cinnamon	1/2 tsp. nutmeg and cloves

Soak raisins in water over night. Boil, then cool, add lard and sugar. Add the remaining ingredients and mix thoroughly.

Bake in greased, floured pan for 1 hour at 350°.

FRUITCAKE

Mrs. Ed Swanson

2 c. sugar	2 tsp. baking powder
4 c. flour	1 tsp. cloves
1 tsp. nutmeg	1/8 tsp. salt
1 tsp. soda	1/2 c. shortening
1 tsp. cinnamon	1 lb. raisins
1 qt. water	1/2 c. nuts

Mix and sift all dry ingredients. Boil raisins in water for 10 minutes. Add shortening to the hot raisins, let cool. Add all dry ingredients and mix well. Add nuts. Pour into greased and floured 13x9x2 inch pan. Bake 35-40 min. at 350° or until cake springs back at the touch.

ANNA'S PLAIN CAKE

Anna Swanson

1 c. sugar	2 c. flour
1/2 c. butter	2 tsp. baking powder
2 eggs	1 tsp. lemon extract
1 scant c. milk	

Cream sugar and butter, beat eggs until fluffy and add to creamed mixture. Then add flour (sift it 3 times with baking powder) alternately with milk. Beat vigorously after each addition.

Pour into greased, floured 8x12 inch pan, bake 40 minutes at 350°.

CAROLINE'S RED CAKE

Caroline Freed Larson

2 c. sugar	3 c. flour
3/4 c. butter	1/2 c. cocoa
1 c. sour milk	2 tsp. soda
1 tsp. vanilla	1 c. boiling water
2 eggs	1/2 tsp. salt

Mix 1/2 c. cocoa with soda in boiling water. Let cool. Cream sugar and butter, egg yolks, beaten. Add milk and flour alternately then cocoa mixture. Lastly add stiffly beaten egg whites.

Bake in 350° oven. Makes 3 layers.

EASY RAISIN CAKE

Ada Aspegren

1 lb. raisins	1/2 tsp. nutmeg
1 qt. water	1/2 tsp. cinnamon
1 c. lard	1/4 tsp. cloves
4 c. flour	Pinch of salt
2 c. sugar	

Boil raisins in 1 qt. water 15 minutes. Remove from fire and add 1 c. lard. Cool. Add 1 T. soda - this will get foamy. Mix the flour, sugar, spices and salt. Add the raisin mixture to dry ingredients. Add nuts if desired.

Bake in 9x13 inch pan in 350° oven approximately 1 hour. This cake will stay moist and is very good served with whipped cream or topping.

Success depends upon your backbone, not
your wishbone.

SOUR CREAM RAISIN PIE

Esther Lervold

1 1/2 c. sour cream
 1 c. raisins
 3/4 c. sugar
 1 tsp. cinnamon

1 tsp. corn starch
 Pinch of salt
 2 eggs

In a double boiler, bring to a boil the sour cream, raisins, sugar, cinnamon, corn starch and salt, then add 2 egg yolks, beaten. Cook until thick. Pour in baked pie shell and top with meringue.

CHERRY DESSERT

Maud Wetzel

1 3/4 c. sugar
 1 c. cherries
 1 c. flour

1 tsp. baking powder
 2 T. butter (melted)
 1/4 c. milk

Bring 1 c. sugar and cherries to a boiling point. In a bowl mix 3/4 c. sugar and flour. Add balance of ingredients.

Pour into greased casserole, cover with cherry mixture. Use round or 9x4 inch casserole. Bake 30-40 minutes in 350° oven.

DATE OR GRAHAM CRACKER ROLL

Maud Wetzel

1 1/2 c. graham cracker crumbs
 1 c. dates
 1/2 c. boiling water
 1/2 c. marshmallows

1/4 tsp. salt
 1/2 c. nutmeats
 1/2 c. whipped cream

Pour boiling water over dates and marshmallows and set in hot water or heat until dissolved. Add salt, 1 c. crumbs, mix thoroughly. Add nutmeats and whipped cream.

Spread the other 1/2 c. crumbs on waxed paper or foil and pour mixture onto crumbs. Roll into loaf and chill several hours. Slice and serve with or without whipped cream and maraschino cherries.

NEVER FAIL PICKLES (Dill)

Mrs. John Loring

1 gallon water
 1 c. salt
 1 c. vinegar

Sprigs of dill and seed
 Dill size cucumbers

Pack cucumbers in sterilized jars with sprigs of dill. Bring the water, salt and vinegar to a boil. Fill jars with the hot liquid. Seal. Set out in sun for 2 weeks.

CHILI SAUCE

Mrs. E. Porter Ahrens

12 large ripe tomatoes	1 tsp. cinnamon
2 large onions	1 tsp. ground cloves
4 green peppers	2 c. vinegar
2 T. salt	2 red peppers (if desired)
1/2 c. sugar	

Peel tomatoes, chop all vegetables. Mix all ingredients and cook slowly for 1 hour, stirring occasionally. Pour in sterilized jars and seal.

SCRAMBLED EGGS

Mrs. Gust Larson

Beat eggs slightly, add some milk and a pinch of flour. Season. Pour into hot frying pan in which bacon has been fried. Lift edges carefully with pancake turner.

When brown, turn carefully (like an omelet) to brown other side. (Number of eggs depends on how many are to be served.)

SUGAR COOKIES

Mrs. F. E. Sard

1 c. shortening (part butter)	Pinch of salt
1 c. sugar	2 3/4 c. flour
1 egg	1 tsp. soda
1 tsp. vanilla	4 T. milk

Cream shortening and sugar together. Add egg and vanilla. Beat thoroughly. Mix flour, soda, salt thoroughly and add to first mixture, a little at a time, alternating with small amounts of the milk. Chill overnight, roll very thin, sprinkle with sugar. Cut out and bake in moderate oven at 350°.

ADDITIONAL RECIPESCHILL LARD

2 large ripe tomatoes
2 large onions
2 green peppers
5 T. salt
1/2 lb. lard
1/2 lb. onion
1/2 lb. onion
Cook slowly for 7 hour, stirring occasionally. Pour in sterilized jars and seal.

STRAWBERRY SAUCE

Beat eggs slightly and add milk and a dash of lemon. Strain. Pour into hot frying pan in which butter has been melted. Stir rapidly with wooden fork. As soon as the sauce is thick, add sugar, lemon juice, and strawberry juice. Cook for 5 minutes. (Amount of sugar depends on how much you like it.)

STRAWBERRY SAUCE

1 c. strawberries (partially)
1 c. sugar
1/2 c. lemon juice
1/2 c. water
1 T. salt
1 T. vanilla
Cook strawberries and sugar together until soft and strained. Add lemon juice, sugar, water, and salt. Cook for 10 minutes. Add vanilla.

STRAWBERRY SAUCE

1 c. strawberries
1 c. sugar
1/2 c. lemon juice
1/2 c. water
1 T. salt
1 T. vanilla
Cook strawberries and sugar together until soft and strained. Add lemon juice, sugar, water, and salt. Cook for 10 minutes. Add vanilla.

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